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By ALICE L JAMES

Catering for Two

**Comfort and Economy for Small
Households**

Housekeeping for Two

A Practical Guide for Beginners

HOUSEKEEPING FOR TWO

A PRACTICAL GUIDE FOR BEGINNERS

BY

ALICE L. JAMES

AUTHOR OF "CATERING FOR TWO"



G. P. PUTNAM'S SONS
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PREFACE

THIS little volume is intended for beginners in housekeeping in a small way. It is purposely full of detail; this very minuteness of information being that which many young housekeepers lack, and it is the desire of the writer to supply this lack, by showing the inexperienced housekeeper a tried and practical way of taking care of her house, and of carrying on her weekly routine with the least friction, and the greatest amount of comfort to herself and family.

The beginner, oftentimes, has a general and valuable knowledge gained through courses in domestic science and domestic art; but these scientific studies do not include all that a woman should know relating to the management of her own little home. It is hoped that the chapters on "System," "Cleaning House," "Laundry-Work," "Sweeping

Day." "The Mending Basket," will help to fill this want. These, as well as the chapters dealing with "The Guest-Chamber," "The Sick-Room," "Children and their Ways," "Maids and their Ways," "Afternoon Tea," "Beginning Social Relations," and the "Miscellaneous Topics," are mainly in response to the queries of the writer's young friends.

The "Four Sunday Dinners Prepared on Saturday" are to relieve the housekeeper of the burdensome Sunday cooking; and while not elaborate, they yet have the accessories of the usual holiday meal. When this plan is followed, the day becomes much more one of rest and pleasure than when the entire dinner is prepared on Sunday.

In the "Little Suppers for Simple Evening Entertaining" are some rules for delicate sweets designed to take the place of ices and frappés. Sometimes the ice gives out; or the iceman fails to appear; or the cream is not forthcoming; such things have been known to happen on the eve of festive occasions, and in these adverse circumstances one has to fall back on other things.

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For those who have city houses and who like to spend most of the summer in them, the chapter on "Porch and Stoop" gives an idea of how to make the place airy and cool. The limitations of the front stoop of the city house have been here taken into account.

The effort has been made to cover ground not usually included in books on housekeeping. Judging from the questions of the earnest young housewife, the writer has come to the conclusion that but little can be left to the discretion or the imagination of the inexperienced beginner.

A. L. J.

May 1, 1909.

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HOUSEKEEPING FOR TWO



HOUSEKEEPING FOR TWO

CHAPTER I

BEGINNING SOCIAL RELATIONS

IT sometimes happens that young people just starting out together find themselves domiciled in a strange city with no one to answer for them socially; no one to introduce them to new and desirable acquaintances; not even the letter of introduction that might lead to the making of new friends. They find themselves among people who take no interest in them, and the absence of this social element becomes after a while most trying and disquieting. The home-sickness and unhappiness a bride en-

dures from the sense of this enforced isolation remain for years to come a sorrowful memory, only effaced perhaps by future successes and other joys.

The joy of knowing people, of having intimate friends and family fellowship, have all been left behind in the old home; and life is apt to spread out very cold and meagre to the strangers who in the new home have no means of establishing social relations. So, when taking up a residence in a city without the support of either friends or relatives, credentials in the form of letters of introduction should lie in the portfolio awaiting the time for presentation.

Letters of introduction sometimes perform but slight service for those who would establish desirable social relations, but very often they do act as an entering wedge, if ever so thin, which, if tactfully driven in at the right place, will prove advantageous after a while; and, besides this, they give a moral support which is sure to be worth a great deal. On the other hand again, they act like magic, and social intercourse, with

all its delights and coveted privileges, is offered without stint.

Soon after getting settled, when the first sights of the city have been seen, the letters of introduction should be brought forth. If one of these is from the home pastor to a city pastor, the strangers' way is cleared directly; they put themselves under the care of their own people; they have made an auspicious beginning and need not be in haste or impatient, for it will be only a matter of opportunity and adaptability when they will at last find a place among those who are congenial and with whom they wish to fraternise.

It is sometimes a man's fortune to make friends for himself and family through the influence and countenance of his business house. If he holds a position from which he can claim and receive some social recognition, the way can be made quite simple for him.

An exchange of calls will probably be the first step, and may be followed by other courtesies. If all goes well, invitations to formal and informal receptions, teas, lunch-

eons, evenings at home for cards and music, may reasonably be expected. Then there may come invitations to join clubs and literary circles, a dancing-class, card or bowling clubs. There is always plenty of amusement for those socially inclined, if they can get a foothold, and have the capacity and the means to maintain it. Modest and retiring personalities require more aids in bringing out their companionable qualities than others of an opposite disposition, and no hard-and-fast rules can be laid down for people who are trying to make friends in a strange city, for what would be an excellent plan for some would be inexpedient for others.

The several ways of beginning married life—to board cosily in a pleasant private family, or go to a flourishing fashionable boarding-house; to take a furnished apartment and dine at restaurants; to rent furnished rooms and experiment with chafing-dish housekeeping; or to take a house and go in for the regular thing—all have their advantages according to the point of view, and according also to the extent of the resources

of the beginners; and, if there are any drawbacks, these will present themselves in due season.

For the first year, boarding is certainly to be commended to young people without acquaintances, for it is an easy and agreeable way of establishing one's identity, and possibly of forming pleasant acquaintances or even some congenial friendships that may lead to life-long pleasure on both sides. Going into an apartment would be lonely at first. One might as well be buried, so far as company goes, as to take a flat, or an apartment in any of the great housing-places in an overcrowded city, and expect to make friends with the neighbours. And the greater the magnificence and dignified pomp of the dwelling-place, the greater the isolation and difficulty in making acquaintance. So that in selecting one's habitation the supplying of special needs, in addition to those of shelter, situation, elegance, or convenience, is made necessary, for the social side comes up as a distinct and pressing claim. Examples innumerable can be cited of families in New York

who have lived in apartments side-by-side for years, using the same entrance-door, the same courts and corridors and elevators; who may never have come into personal relations. To have a case of protracted illness in one's family, or a death, and not to have one person in all the great house who would call and inquire for the invalid, or send a message of sympathy, or pay any sort of attention to the family thus circumstanced, seems indeed a strange perversion of the privilege of neighbourhood to those who do not comprehend the real character of what appears to be a cruel indifference. Strange, too, will the avowal seem, that, generally speaking, city people prefer to be let alone by their unknown neighbours, and would consider any uninvited interest as intrusive, and possibly even resent it as an impertinence.

In a large city, it is always necessary for particular people to take care of themselves in the most particular manner lest undesirable and irregular persons steal into social relations and acquire social claims; and in order to prevent such a vexatious happening, as

well as for self-protection from impostors, bores, and idlers, it is wise to insist that unknown people seeking acquaintance must furnish vouchers as to their eligibility. These particular people understand exactly how much less awkward it is to exclude the undesirable at the start, than to dislodge them after an irksome acquaintance has been begun.

It is not only the long-established dwellers of a metropolis who have to be particular in regard to making new acquaintances. The newly arrived also must employ safeguards, for occasions are sure to arise upon which unsuspecting and indiscriminating strangers may initiate an acquaintance which is later realised to be impossible perhaps on moral as well as on social grounds. Such persons may possess many attractions, and may present all the signs of good-breeding and graces of culture, appearing to give promise of pleasant companionship; but there may yet be something in their way of life that may make all these attractions count for nothing. One cannot know them socially.

In the superficial touch-and-go of business or hotel life, there is little need for concern over a chance acquaintance, but in the many other places of coming together, where opportunity is offered to pick up acquaintances, strangers need to have a care not to become entangled in social obligation until some knowledge is secured of the antecedents of acquaintances who may seem charming. It is not here meant that one should go round repellently distrustful, or with suspicious eye and cold reserve, for with anything approaching to such bearing one would miss not a few pleasant moments and some interesting interchange of thought. One should hold one's self open to enjoy, or ready to accept, any little pleasantry or attention vouchsafed by the friendly spirit of those one meets casually; but it is the hasty development of such chance meetings into social intimacy that one should guard against, until the persons are known to be altogether suitable and congenial.

CHAPTER II

AFTERNOON TEA

THERE is perhaps no simple enjoyment which adds more real cheerfulness to every-day-life than the every-day afternoon tea. It is a genial way of entertaining one's self as well as one's friends, and holds in its very unaffectedness every element of cordial and pleasant intimacy. It ought to be established as soon as a home is found. It requires so little for a tea-table equipment, and the things need not be expensive. Some young beginners think it necessary to wait until they have a large house or command a large income before attempting to entertain, but this is surely a mistake, for at no time does one love more the little affairs that bring people together socially than in those early days when life seems to lie out so fair and sweet, and is so full of enchanting prom-

ise. The afternoon tea makes a very good foundation upon which to establish a beginning for a modest "at home" as being a part of the daily routine. If one has only the narrowest of quarters in which to start the home, they can be converted into a festive little place by this dear and comfort-bringing custom.

A tabouret for the visitors' use, and a little table upon which to make the tea and serve it, are all that are really needed besides the tea-things. A Japanese or Chinese tea-set of thin china is very pretty and inexpensive, and can be picked up at odd times as one looks about in the china departments. Three or four cups and saucers with plates to match will be enough to begin with. Little cups with legs, or square corners, or tiny tottering base are to be avoided; a plain edge and broad base is the safest and most suitable pattern for teacups. Lovely teapots and sugar-bowls come in Japanese ware, but one may have to shop for these in order to get what one wants at a small price.

A substantial and pretty outfit, consisting

of a standard or crane, an alcohol lamp, and tea-kettle, can be bought for a few dollars and will last a lifetime. The standards made of "old iron" are elegant and artistic, and easily kept clean if not of too fantastic a design. The tea-kettle should be plain, as a smooth surface takes on a polish with less work than when embossed or decorated, a fact that will be appreciated more thoroughly as time wears on. Fine brass makes a very attractive tea-kettle, but copper is also much in favour, and also very beautiful, so that it is hard to make a choice between them.

The standard and its accoutrements can be placed on a tray just large enough to hold it; the hot-water pitcher, tea-caddy, cups and saucers, plates, and sugar-bowl be placed on another tray, all of which can be kept in the closet out of the dust when not in use, but the tray holding the standard may remain on view somewhere in the room as an ornamental and artful reminder of the pleasure that has been, and of that which is to come.

Another way is to have everything brought into the room on one large tray, leaving

nothing for the mistress to do but make the tea.

Several table- and tray-cloths of various sizes to fit trays and table and a pile of little doilies to pass with the tea-plates may be kept in readiness in a convenient drawer. These cloths and doilies are pretty if made of plain linen fringed, with either a simple drawn-work border above, or a close outline stitch, and an embroidered initial in one corner. Instead of fringe a neat scallop in button-hole stitch can form the edge; all nice interesting work to take up in spare moments. Tray-cloths, as well as those for the tea-table, bordered with good Cluny lace are a beautiful and elaborate covering, but unless the washing and ironing of these can be done by careful and experienced persons who can be trusted not to eat them up with washing compounds, or Javelle-water, it would be better to use less expensive things.

To make Russian tea is not difficult. A very thin slice of lemon put into the cup and the hot tea poured upon it, makes Russian tea as it is generally known. Instead

of using a single kind, a combination of two or more teas are often preferred. Oolong and uncoloured Japan make a delicious blend; several minutes' steeping, or drawing, are required to bring out the full flavour of this combination, the proportions of which are three-fourths Oolong to one-fourth Japan. Ceylon tea will draw in a minute.

Other agreeable blends can be made by mixing black and green teas together, but many connoisseurs in tea prefer only one sort at a drinking. Pekoe, Young Hyson, and English Breakfast are much liked in combination. The black teas are English Breakfast, Oolong, Pekoe, Formosa, Souchong, and others less generally used here. The highest quality of Pekoe consists of the youngest leaves of the first picking and is either plain or flower-scented. The green teas are Gunpowder, Hyson, Young Hyson, Imperial. All green teas should be used sparingly as they have a stimulating effect on the nerves. However, an excessive use of either the green or black sorts produces nervousness, which is followed by depressing reaction and exhaustion, and

in using green tea with black an ounce of green to a pound of black is sufficient to give a pleasing flavour.

A good way of making tea is to have little tea-bags of cheese-cloth or very thin lawn, with a teaspoonful of tea sewed in each, and allow a little room for the expansion of the leaves. This device does away with the trouble of tea-leaves standing in the teapot, and also prevents the tea from becoming too strongly infused, for when of the proper strength the little bags can be removed. Long infusion of tea-leaves generates a rank and unhealthful drink. The water for tea-making must be fresh-drawn, and as soon as it boils, poured upon the tea into a heated teapot, the lid put on, and a "cosey" over the pot to keep in all the heat. When ready to serve, empty the cups of the water which has been put in to heat them, remove the "cosey," and pour in the tea. An authority on tea-making says that "the character of the water greatly influences the quality of the tea, it being impossible to make really good tea with hard water." This difficulty might be

removed for those in whose houses only hard water is to be had, by using some spring water which contains no excess of lime, and can be obtained bottled.

There is a large variety of conventional tea-tables to choose from, some being fashioned from bamboo, others from plain oil-finished wood, and others having polished or lacquered surfaces, sometimes with exquisite paintings or inlay. They come with accommodating leaves that can be raised or lowered as occasion demands. Some have a series of little shelves, and others are made in sets called "nest-tables," which consist of several tables fitting one within the next in graduating size; so that when all are together the set looks like but one table, and takes up the room of only one. These little nest-tables are a most convenient and desirable parlour or drawing-room equipment, not alone for serving tea, but for cards, or other small games, when small tables are in demand. There are also many patterns of simple little tables that are useful for books or lamp during the part of the time when

not needed for the tea-hour, and which serve both purposes very well. Where floor space is wanted for other things, a folding table can take the place of the regular tea-table as it can be folded and put away when not in use, and can also be of service at other times for cards or sewing. If made of dull finished wood, such as the dark-stained oaks, or black walnut, it will be better than if of polished wood or one of the felt-covered kind. Accidents might spoil both polish and felt. When the table is wanted for cards, a piece of felt, or other soft material cut a little larger than the table-top, with an elastic cord run through the hem, can be slipped over the table edge.

An ideal life to many home-seekers is that of some small beautiful town, or large village, where one's personality and influence count for more than they possibly can in a large and over-populated city. And certainly there is much to commend and admire in village life, with its freedom from noise and exciting bustle, its easy sociability and genuine friendliness.

When one moves to a small town, there is nothing generally to do but settle down and allow the social side to adjust itself. It will not be a long wait; probably those in the immediate vicinity will manifest some kindly interest before the hall stairs are carpeted, or the best china uncrated, and take steps to make one feel welcome and at home; offer polite little civilities and neighbourly advances. Even in most suburban towns, where the people make a point of being exclusive, the custom of paying formal visits to new-comers is maintained. The neighbourhood into which one moves determines for the time being the class of society to which one may belong. Later, other things decide one's final position.

It behooves the new-comer, who is anxious not to be placed too soon, to hold all radical opinions, and original ideas, likes and dislikes, in reserve for a seasonable time when one's fate is not hanging in the balance. It is a simple matter to be quiet and receptive on these occasions of first calls, rather than racy and self-assertive; and the self-repression

thus imposed may repay the effort a thousand-fold, for no one is ever taken at one's true valuation in the first ceremonious visits. There is so much at stake at these moments which it would be well to realise at the beginning, and while endeavouring to be as natural in manner as the circumstances will allow, also as charming and non-committal. The caller is only too glad to be charmed. Suburbanites always are glad to receive newcomers, who seem to possess agreeable social qualities, and who perhaps may add also some lustre to the place and its people.

And here afternoon tea comes in to help one through this little social ordeal. If the visitor comes at an hour anywhere near the usual time of afternoon tea, the little service may be set going, presently, and provide thereby something both safe and animating to occupy the attention. Many an embarrassing situation may be evaded by an opportune introduction of this fascinating and seductive pastime.

If one's caller be very grand and very

gracious, she will be easy to manage, but, if she be very grand and not gracious, the novice in offering afternoon tea may feel something of panic, and wish she had not undertaken it. But let not this state of affairs deter her from going right along and doing what she knows to be kind and polite and hospitable. That she is only carrying out a generally accepted custom of serving tea to any chance or invited guest who comes near her regular afternoon-tea hour, may reassure her, and at the same time she can feel certain that she will never be seen with a lovelier background, nor at a greater personal advantage, than when she is doing just that thing.

As a rule one does not ask a caller to have tea; it is served to her as a matter of course, if she is there at the tea hour. The hostess, without interrupting the conversation, fills the tea-kettle, lights the lamp under it, and, while waiting for the water to boil, keeps on talking about anything that induces chatty rejoinder. If nothing else comes into her mind, the quality of tea and where to buy it,

a recent china sale, or kindred subjects would achieve that end. A little shyness or diffidence must not cause her to feel abashed if she makes mistakes in the performance of what may be new or strange to her. She can cover her confusion with some witticism or pleasant irony, or pass it by unnoticed, if that seems the best way at the time. Perseverance will overcome most things, and the young hostess may be sure all her timidity will vanish as her experience accustoms her to her new position.

To become perfect mistress of herself in situations that bring her into especial and perhaps disconcerting notice, a hostess should practise herself in them often and faithfully. Daily practice in tea-serving will furnish, before very long, much of that easy tranquillity so coveted and admired in the English woman from whom we have borrowed the afternoon-tea habit; and it, moreover, makes an excellent beginning for the young matron who expects to entertain company, and who, as yet having had but little experience and no responsibility in the capacity of hostess,

has everything to learn. When Americans first installed the tea-table in their parlours and drawing-rooms, people who knew the real meaning of the thing from having seen it in its English home were mildly surprised to see an array of tiny cups and saucers, cracker-jar and teapot, standing always in full view of the whole room, and nearly always idly standing. The outfit seemed to be merely an ornamental institution, and but few people were courageous enough to bring it into its use; perhaps in many instances from lack of precise enlightenment as to the part it should fill in social life. Far too many of our busy housekeepers think they have too much on their hands to spend an hour in the late afternoon doing that which makes extra trouble and extra work. They see no need for the afternoon tea at home, except at the formal "teas" they may give occasionally. They know nothing of the sweet enjoyment of the informal cup of tea drank with the chance caller, and of the cosiness of such occasions. As for the extra trouble, the pleasures of this inconsequent

but intimate little banquet offset that a hundred-fold.

A small basin for rinsing the tea-things can be kept in the closet, or cabinet allotted to the use of the tea-table furnishings; the tea-kettle provides the water, so the only extra work that would really count would be bringing the water for the tea, taking away what was left, and putting the things back into place.

A small portable closet called a "cellarette" is an admirable place in which to keep the supplies. It is nice enough to stand in any apartment one chooses for the tea-room—parlour, library, hall, or, if one were boarding, in one's own room. A wall cabinet with glass doors makes an ornamental and serviceable receptacle for the china, its narrow shelves being just wide enough for the purpose, and furthermore having the advantage of not taking up floor space needed for other furniture.

The cups should be the regular teacup size and are to be filled about two-thirds full. This allows room for the sugar and

slice of lemon without danger of the tea slopping over. A small plate and a doily are passed with the cup and saucer. A plate of thin bread-and-butter, cut and buttered beforehand, or fancy crackers, or small sandwiches spread with cheese, ham, or anchovy paste, and some very light little cakes are passed with the tea. To offer more than this is to convert a simple little affair into something it was never meant to be. Afternoon tea is intended only to be something very light and refreshing, coming near the close of the day, but not so near the dinner-hour as to spoil the appetite for dinner. It is the freshly-brewed, delicately fragrant tea that counts; other things are merely an accompaniment.

The haunting question of what to say to callers is one of panicky significance to a shy and retiring young woman on the threshold of her social career among strangers. In a spirit of gentle courtesy she desires to do and say the proper thing, and her many fears that she may fall short of what is expected of her in the new field is a source

of much troubled reflection. It is a nice acquisition, that of knowing what to say, and when to say it, to say just enough and not too much, to be able to keep a conversation running along easily and interestingly without being loquacious, to make visitors feel at ease without inviting undue familiarity, to be reserved but not taciturn when occasion calls for reserve. To be affable and kind and elegant and modest is natural to some, while others not so fortunate may acquire by study and observation all these graces and accomplishments. And experience, that great teacher from whom all learn most, will teach—and teach—and teach.

It is an old and well proved rule that in company one should talk of things and places, but never of persons. One may talk of personages, they are public property, but not of friends or acquaintances. To mention their habits, their economies, their deportment, or any of their private affairs, is to gossip. It is a wise and a kind hostess who never discusses a departed guest with those who remain. Guests learn to feel very safe

and comfortable in a house where this rule is never violated, for they know when their turn comes to leave they are not going to be talked over. They know their mistakes are going to be passed by without comment, and their clothes, no matter what sort or quality, are not going to be the subject of remark or ridicule.

Current events, the books of the day, jokes and stories of passing interest, concerts, opera, singers, golf to its devotees, foot-ball among foot-ball enthusiasts, are generally subjects any one can talk about. Children and housekeeping, fashion and art-work, recent importations and bargain sales and art exhibitions are other things; so, if one will but find out tactfully the predilection of one's guests, it will be a simple matter to entertain and be entertained by them. A plan which gives much self-confidence is to think up beforehand a few appropriate subjects to slip in when one of those terrible silences seems imminent, so embarrassing and hampering when one is conversing with strangers.

In one of Lord Chesterfield's letters to his son, he says: "When you are in company, talk often, but never for long; in that case, if you do not please, at least you are sure not to tire your hearers." And again: "Always look people in the face when you speak to them; the not doing it is thought to imply insincerity, besides that you lose the advantage of observing by their countenances, what impression your discourse makes upon them. . . . There is nothing so brutally shocking nor so little forgiven as a seeming inattention to the person who is speaking to you. I have seen many people who, while you are speaking to them, instead of looking at and attending to you, fix their eyes upon the ceiling, or some other part of the room, look out of the window, play with a dog, or twirl their snuff-box. . . . Nothing discovers a little, futile, frivolous mind more than this, and nothing is more offensively ill-bred. I repeat again and again, that vanity and self-love is inseparable from human nature, whatever may be its rank or condition; even your footman will sooner

forgive and forget a beating than any manifest mark of slight and contempt. Be therefore, not only really but seemingly and manifestly, attentive to whoever speaks to you."

Sometimes in her house, subjects are touched upon or remarks made of which a hostess can not approve. She knows not how to cope with this unforeseen difficulty. She smiles out of politeness and wonders how her mother would manage. And really she can do but little else. To reprove the offender ever so delicately would seem underbred; in her own house above all places she knows she must be considerate of others' feelings, however undeserving of her indulgence. It is better to be amiable and pass over quickly and smilingly any shortcoming on the part of a guest, than to show cold disapproval. People very soon find the keynote of one's preferences, and very likely the offence would never occur again; but if advantage should be taken of the good-nature displayed at the first instance, the same manner may be employed again, and

then, when unobserved by other guests, some mild protest can be made.

Older women have methods all their own, which have been formed through many years of social experience in dealing with questions of this kind, and sometimes for a flagrant misuse of her hospitality or a total disregard of her wishes, a matron has been known to refuse a guest further welcome to her house. This is, indeed, a severe rebuke, and one which should receive long and thoughtful consideration before being given. A gentle dignity will generally accomplish all that is needed in checking a too frolicsome or aggressively unpleasant guest. A censorious hostess, like a censorious friend, is rarely popular or well beloved.

CHAPTER III

FURNISHING THE HOME

PERHAPS there is nothing that gives quite so much satisfaction and enjoyment as the buying of furniture for a new home. Making out the list is, alone, a source of much enjoyment, and when people are found at all hours of the day or evening, and in all sorts of places, pencil and pad in hand, jotting down, and summing up, adding forgotten items, ruefully marking off others, laughing and busy and excited, grave and gay by turns, overflowing with the very essence of happy expectancy, the chances are, they are going to housekeeping.

Then, at last, when the shopping begins, the searching for the listed articles, the inspection and examination when found, the disturbing doubts and fears, carries harder work and newer interest into the enterprise. The final satisfaction of purchase deepens

into something fairly riotous, in the exultation of possession and thought of the housewarming yet to come.

Before deciding what to buy, the money question should be settled, that is, the limitations should be settled. If a careful estimate were made, beforehand, of the amount of money it would be safe and proper to expend on the house-furnishing, a great many troubles might be avoided.

Young people would do very well to pigeonhole, for the time being, any aspirations for the things their appropriation will not safely cover; and, from the very first, refuse to go beyond that limit.

Many beginners get their goods on the instalment plan of payment; this, oftentimes, proves a disastrous way of buying. It would be better to have merely a living-room with barest necessities, and to own the furniture fully, than to go into debt for more elaborate furnishings, trusting to weekly payments from a small insecure income.

By the time the money is paid in, the things are about worn out; or, if payments cease,

all that has been paid is lost and the goods forfeited.

If there is an assured income to be depended upon, arrangements with reliable houses can be made usually, to pay a part down, and the rest at a stated future time. Such firms will expect only a fair interest on the unpaid money. These houses are generally pleasant ones to have dealings with and one need not feel the articles are costing more than they should.

There is a loss connected with buying on the credit system not always fully appreciated, or acknowledged. One is obliged, oftentimes, to buy things one does not like, and also is tempted to buy more than is needed; very few can resist this latter piece of foolishness. It is of the same order as buying things because they are great bargains when, at the time, no possible use can be made of them, and they have to be put away for some occasion in the future, which occasion, perhaps, never arrives.

The question of money is such a vital one, in the plans and expenditure incident to

fitting out a home, that it rules all else. When it is wanting to any considerable degree, taste and desire must stand in abeyance.

However, it is not always a disadvantage to be forced, by circumstances, to contrive and invent new ways of meeting one's wants. Much real happiness comes to one who, through lack of ample means, compels success by ingenious contrivance and managing.

The very deliberation that must be given to selecting good and suitable articles, and the thought and calculation in making the appropriation go as far as it can, enhances the value of the purchases, and makes the scheming and effort connected with getting them, something to be remembered with lasting respect.

Many a home at the beginning of its existence has been provided with most of its furnishing by the packing-box. In the houses of the early settlers, the packing-box was not to be ignored as make-shifts in supplying household deficiencies. In after years of prosperity, these pioneer settlers

related, with much gusto, how with hammer and saw, packing-boxes were turned into couches and upholstered, but left springless of course; packing-boxes were turned into dressing-tables by padding the tops and covering with chintz or plain white muslin, with a deep flounce to fall to the floor, a shelf within giving accommodation for extra things.

Barrels and firkins cut into shape for arm-chairs, and stuffed with anything available to make them as comfortable as such stiff straight backs would permit; cross-legged tables which looked very well when the long table-cloth fell gracefully over them; cup-boards made by placing boxes of equal size one upon another, painted or stained to match the woodwork of the room, with a curtain across the open side.

Wardrobes invented, by nailing together strips of wood to form a frame, the sides covered with calico or chintz, a curtain for a door. Little foot-stools and low seats also made from the smaller boxes, the tops padded and the sides covered with deep flounces.

These home-made productions, though clumsy, had a pretty quaintness about them, and their usefulness repaid the time and labour spent in making them.

In the stores, now-a-days, we see the shoe-box and the shirt-waist-box. The latter is not desirable if one has plenty of drawer and shelf room; but in case one's house does lack the necessary places in which to keep shirt-waists, these boxes are very nice for the purpose. Covered with coarse one-toned crash or gay flowered cretonne, nailed in place with brass headed tacks, finished with large ornamented brass hinges, and lined inside with a pretty figured calico or other cotton stuff, they are neat looking, take up but little space, and afford a temporary seat. These boxes can be easily manufactured at home for a much smaller price than they cost at the stores, and be quite as satisfactory.

The shoe-box is a great convenience; it keeps the shoes and boots and slippers in separate pockets out of the dust and out of the way. Standing by the head of the bed it, too, makes a temporary little seat. It is

covered and lined in just the same way as the shirt-waist-box, and has, besides, pockets sewed to a strip of denim, or whatever material one chooses; this strip of pockets is tacked firmly around the four inner sides, the middle space at the bottom of the box being used for stockings.

The Bedroom

The straight valance for house draperies, which came into fashion in the time of Louis XIII., is elegant in its simplicity of straight lines, and is as well adapted to the cottage chamber as to the palace drawing-room.

Even the kitchen window with a straight valance depending from the upper casing, has a style that is admirable, and entirely in keeping with the usage of this room.

A bedroom, with bed and chairs, dressing-table and windows, draped with these straight flounces, looks homelike; and the very neatness required to keep the draperies fresh and clean, preserves its airy charm.

In such a room each chair should have a cushion in the seat and back. The stuffing

for the seat cushion, may be of feathers or curled hair; but for the back, part of a cotton-bat will do. Wool filling is to be preferred to cotton, and with good care would last so much longer; it would be economy in the end, if one did not mind the first outlay.

Some bedrooms are fitted out altogether with the cretonne valance; others have the bedstead, windows, and dressing-table of white dimity, and the chairs and couch in cretonne.

If there is a trunk which must remain in the bedroom, this may also have its cover. A straight flounce, the depth of the trunk, is sewed on a tape long enough to reach around the trunk, and tacked lightly along its upper edge just below the lid. A top cut to fit exactly the top of the trunk lid, has a narrow ruffle sewed on the edge, so that when the trunk is closed, the ruffle falls over the upper edge of the lower flounce.

There should be a pad fastened on the lid-top to soften it, and for the cretonne cover to be pinned to; so, when the lid is raised, the cover will not slip off.

A broad flat-topped trunk, looks well in a bedroom, when covered handsomely, and loses all outward resemblance to its true estate; the sewing basket, a few books, or any thing that can be taken off quickly when the trunk has to be opened, can be kept on it.

A bedroom with a cold north or east light, needs warmer tones in furnishing than a south- or west- lighted room.

The bed and window curtains may be white, and the carpet of tan, indigo blue and Indian red, or rich browns and reds, with glints of yellow and blue.

The dark kinds of furniture with high polish, give a warmer air than pale oak or any of the light-colored woods.

The coverings for cushions and chairs may be single toned or flowered; but whether plain or figured, the tone should follow those predominating in the carpet. The floor and woodwork can be cherry; that, too, is cheerful.

The curtains must be sheer, either of the thinnest Swiss, or window bobbinet, in order to admit all the light possible; and if made after the valance model, can be pushed aside

more readily when more light is wanted, and have the further advantage of not stripping the entire window of drapery, or destroying the symmetry of its arrangement.

A north room with a soft, but not lifeless green carpet, or one of deep blue and much ecru, ebonised or cocobolo-coloured furniture boldly cushioned in fine turkey-red, the couch cushions of ample dimensions and deeply ruffled, is a glorious place to come into and to live in, if one can stand this energetic colour. The windows should have green and red genuine madras curtains.

One of the old-fashioned blue and white woven bedspreads, or its modern counterpart, which can be bought in the stores now-a-days, makes an effective couch cover.

The walls of this room may have a paper with Persian figures and colors in soft tones.

The Drawing-Room

It is no simple matter to furnish a house so faultlessly that after the work is done, it can be viewed with complete satisfaction.

There are bound to be mistakes; nobody buys much, no matter how carefully, without mistakes. The furniture does not suit the room it was bought for; colours do not harmonise; some of the rooms look over crowded, others seem empty; the rugs fail to show off, the draperies look heavy, or too wide, or too dark, or not dark enough.

The things that were so ravishing in the shops appear faded, or too glaringly bright, when seen under the new conditions.

The Gobelin blue turns out to be something akin to peacock blue, in the sun-flooded room, where only a dull blue is wanted. And the yellows and browns and crimson in their insistent splendour, seem to be doing their gorgeous worst to make life unpleasant for everybody with eyes to see. It seems all but tragic.

But these conditions need not be altogether discouraging; a general rearrangement of the furniture and rugs may bring them into harmonious relationship, a certain toned window shade or curtain will change the whole aspect of the room, and so, in the

end, good results may be obtained where at first all seemed so disheartening.

When the inexperienced buyer is in much doubt as to the selection of proper colours in rugs and draperies, the merchant oftentimes will have several articles of a kind sent to the buyer's home, so that an intelligent choice may be made. Most firms will do this graciously for a responsible customer, and it is often the best plan for both sides, helping to satisfy the customer, and relieving the salesman from the responsibility and perhaps blame, of having over persuaded a wavering patron.

One can learn much by close observation. Good pictures of interiors give ideas of style and form and colour; prints in magazines are helpful; and the rooms on exhibition in some of the great department stores, give one, in the experimental stage of furnishing, suggestions of what to choose and what to avoid.

The models in these last may not always be high art, but by following their general scheme, one would be less apt to make blunders — painful blunders — in contrasting

colours, and a hodge-podge of furniture periods.

Even in the buying of a sofa cushion, inconsequent as it may seem, care should be taken that the colours blend with those surrounding it, for one colour, just one clashing colour, will spoil the effect of an otherwise perfectly arranged and harmonious room.

Before venturing to buy for the house, it would be a wise plan to do some systematic reading on the subject of furniture, carving, tapestry, painting, and porcelain, and the different periods relating to each.

No knowledge comes amiss, and if one has ever so little stored away, concerning the various periods of furniture, it will be a help when buying. If one knows of what the differences consist in the early Dutch, the period of Louis Quatorze, Louis Quinze, Louis Seize, the Empire with its appliqué decoration, the rococo, the period of wreaths and scrolls, and the many distinguishing points of others, it will be of immense value.

Nearly every one knows something of the art of Chippendale, Hepplewhite, Sheraton,

the Adam brothers, Sir Christopher Wren, William Morris, Sir Edward Burne-Jones; but to know the origin of the different styles of furniture and to follow the history of each, through its many changes and remarkable development, is to know something intensely interesting.

To learn that furniture and its various forms and usage have a depth of meaning never dreamed of, until one takes up the study, is so surprising and so full of delightful interest, that one is rarely satisfied with a superficial knowledge.

A book of highly instructive information on the *Decorative Periods*, by Clifford and Lawton, has some three hundred pages of interesting detail most entertainingly written, relating to decorative art and architecture, and a short comprehensive history of each period. The book contains more than a hundred full-page illustrations and many hundreds of smaller ones. Designs of draperies and various parts of furniture and all that relates to house decoration are seen here. The full-page illustrations show interiors of

great beauty. This book can be obtained from any public library if one does not care to purchase it, and will well repay a careful perusal. *The Illustrated History of Furniture*, by John Lane, might be consulted with profit, and if still interested the librarian will gladly supply a further list.

If one is interested in porcelains a much recommended book is *Chinese Porcelains*, by W. G. Garland.

The drawing-room enjoys the position of belonging to the entire family and the family visitors. It is the place for social intercourse where all the delightful elegancies of life may be enjoyed, and gracious hospitality made to radiate a genial warmth, and, if it is felt that but one room in the house can be furnished luxuriously, it is meet that the richness should be concentrated and lavished here.

The fine upholstery, luxurious deep-seated chairs, the piano, the pictures and precious curios, the rugs, tapestries, and embroideries, nothing is too fine or sumptuous to find a place in this room.

Everything should have a welcoming look. The chairs and sofas comfortable and inviting, but nothing suggesting the boudoir or privacy of the sitting-room. Rocking chairs, "sleepy-hollow," and reclining chairs are out of place and inappropriate for the drawing-room; such lounging chairs may find a fitting place in the library or the sitting-room.

A drawing-room should be well but softly lighted, and for this purpose nothing exceeds the golden splendour of the shaded oil lamp. Lamp-shades, very beautiful at night, are oftentimes most unattractive objects in the daytime, the light shining through them from the lighted lamp producing very different tints and tones when seen with the daylight shining upon them; so, when choosing a shade, one should note the effect of both ways. Quite early in the afternoon lamps can be lighted and turned down so as to give just enough light to glow through the shades and show off their beauty.

Besides these lamps of beauty, there should be always one reading lamp, on a table in

some corner, where people could have the comfort of its use should they want it for embroidering or chance reading.

There is no excuse for a centre-table anywhere but in library or dining-room, unless it is designed purposely to divide a long room. Centre-tables destroy the appearance of any room; they spoil the vista; they make conversation difficult by separating people, and on that account, in a parlour or where the gatherings are social, they are embarrassing. Then again the centre-table covers the pattern of the carpet, or hides the beauty of the Persian rug; and a Persian rug should not have its rights so lightly set aside. It was made to look at, and to be forever admired, and it should have the same first consideration in the home of its adoption as it always has had in that of its origin.

The colours of a fine Oriental rug make a superb basis upon which to plan one's furnishing, so it might be well to get the rug before choosing the furniture, working up from that note. The rug need not be so large as to amount to a floor covering; one might

prefer carpet for the entire floor covering, but it would be very safe to have an Oriental rug, if only a small one, of the dyes one admired and wished to build upon.

By searching diligently and intelligently among the pieces at the various stores, the right sized rug in colour, weave, and price will turn up in time. If there is no hurry, an importer will sometimes send word when there is a fresh importation of rugs, and will lay aside some for especial inspection, for the particular customer who wishes a fine rug at comparatively little cost. These rugs, fine in weave and colour, and of desirable shape and pattern, have blemishes that tend to lessen the price, yet do not detract from their beauty or durability.

One cannot, with any assurance of being pleased, select colours for a house by reading of them. To read of walls of strong old blue, ceiling of a rose design, hangings of silver-grey silk with rose-coloured cord upon the edges, and green velour upholstery, with rich dark old mahogany, sounds enchanting, and the right choice in tints would be; but the

wrong shade of rose, or a too vivid green would be altogether too dreadful to contemplate. To see the colours, to see them in combination and in the proper light is the safest way before buying.

The curtains in a room add more to its grace and beauty than does the furniture, which may be quite old and ugly and pass with scant notice if the draperies are attractive. But let the furniture be ever so fine and handsome, if the room be devoid of the beautifying curtain and portière, the place looks bare; it looks incomplete. A few pictures on the walls and enough drapery to cover up door and window frame, if plain, or to show off any beauty they have, are a fair compromise; but to be fully furnished much besides this is needed.

Although a house should not be overladen with ornaments, it is a great relief to see something pretty and attractive, wherever one may chance to look; statuettes set off against polished woodwork, vases and other fanciful creations to break the monotonous stretch of long mantels, are soothing and

pleasing when chosen with regard to their artistic values.

Large and costly vases and life-sized statuary, while perfect and magnificent in a place suited for them, lose much of their meaning and beauty when misplaced. Such things need space and the melting quality of distance.

Much advice is offered to the effect, that the ornaments consist of but one or two pieces, or very few at most, so there may be a full and unhindered appreciation of each; the suggestion also is made to have them of large size. This may be very well for spacious rooms and for those who prefer strict and severe simplicity verging on austerity; but these are among the few, for most people like the grace of Dresden shepherdesses and the other vivacious little figures; they are devoted to Venetian glass; to bronzes, and ivories; to painted bowls, to Austrian and the other various kinds of decorative pottery. "A single vase" becomes wearisome; it becomes a bore, if one is forced to look at it for long at a time, even if it is "large and handsome."

It is agreeable variety that the eye craves in its wandering from point to point, and if there is nothing to see but one elaborate condensation of beauty in the form of vase or statue, the room will seem to lack that atmosphere of friendliness and sympathy, which is so satisfying in some homes.

If one uses discrimination in buying and buys but little at a time, there will be less chance for over crowding cabinets and tables with undesirable things. So much is offered for sale not worth having, much less worth paying money for, that the only way to protect one's shelves from an excess of ornaments or from those unworthy of being there, is to exercise great care in their selection.

Buying furniture is an arduous task, and the chairs should not be selected at a time when one is fatigued or hurried. Every chair should be sat in repeatedly, to try its comfort. Some chairs make the shoulders ache; others bow out the back; others, again, catch the upper part of the back and give no support to the lower part; a splat with carving that cuts into the flesh every time one leans against

it, or a top that presses as if it were a rod of iron, are instruments of torture not to be countenanced. Cushions may palliate such defects, but the victim will feel their presence after a while and become unhappy.

The furnishing of a home should always be subject to the influence of temperament. Here, if nowhere else can one's individuality have its fling. Later, in the development of a cultivated and perhaps better judgment, mistakes can be corrected. Meanwhile, one has had the satisfaction of following out preconceived ideas.

White and gold in combination needs to be of the finest material and have the richest surroundings. The white and gold rooms in some of the hotels renowned for their magnificence, and in the ball-rooms of private mansions, have been so universally admired that the idea has been copied everywhere; oftentimes, cheap materials being substituted for the costly designs, even imitation gilding being used. The white should be lustrous, with seemingly unfathomable depth, the gilding of real gold-leaf only to be had at

great expense, and produced by the most skilled artisans. Woodwork of this description needs the style of the true old French furniture, with its light coloured flowered brocades, and its gilded and rich decorations, the walls hung with wonderful tapestries, and mirrors in panels and doors and elsewhere. The floor, highly polished and waxed, showing long reflections in its mirror-like surface, with a rug here and there to enhance the beauty of anything near.

When these effects are imitated the result is more or less disappointing, the poorer the imitation the more it is to be deplored.

Yellow is a superb colour, but should be used sparingly, as its vividness becomes tiresome and is to be employed rather as a relief than as the dominant hue in a room. It is suggestive of sunshine and is of signal advantage in a cold north room, and the note may be carried out, here and there, with genial effect. Brass helps out the scheme of simulated sunbeams, and considerable of this beautifying metal can be utilised. The fireplace, fender, and other equipments, the candle-

sticks and the lamp can be of brass, not the dull, sulphur-hued variety, but the deep toned burnished brass.

Mahogany furniture, with upholstery of rich green velours, is especially warm looking. Cocobolo-coloured rattan with terra-cotta satin or velour cushions, generous in size and luxurious in their softness; or oak, dark-stained and soft-finished, upholstered in green, terra-cotta, or deep old-rose velours or brocades, also give a warm tone to the room.

The window draperies of north rooms should be less heavy than those of sunshiny rooms. They may have soft yellow linings, the outside being any colour that harmonises with the upholstery. The door draperies, matching those of the windows, hang straight from the grill. Where there are no grills or lambrequins, heavy draperies look better looped back with appropriate cord and tassels.

North rooms have a very different treatment from south rooms, but can be made as attractive and cheerful with gorgeous

Oriental rugs, and old-rose, or old-pink, or strong old-blue hangings.

A Dutch parlour is oftentimes attempted, but unless one wishes to spend a good deal of money a close imitation is hardly possible. One may copy some of the points, and fill out with other things, but the resemblance will not be very striking as there must be such a quantity of tiled walls, deeply carved panels and doors and ceilings and marquetry floors, and elaborately carved cabinets, tables, chairs, and mantlepieces; the chairs being massive and squat and most Dutch looking.

Weathered, or fumed oak, or any of the black stained and soft-finished oak in Mission or Flemish style of furniture, can be used to make a fair imitation of the Dutch parlour. Narrow bookshelves, with leaded glass doors, may take the place of the wainscot.

A frieze of Delft plates, and the long-handled brass warming-pan must not be forgotten, nor the old Dutch clock. The open fireplace is not always present, but the tiled stove is used in many houses for warming purposes.

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The chairs, for comfort's sake may have broad deep cushions. The innovations, however, must never be out of line with the character of what one wishes to represent.

If the room is the principal apartment in the small household, a couple of low couches may be introduced. This may not be exactly Dutch, but the cushions can be of the colourings suitable to a Dutch interior; figured velour, or Turkish rugs, make splendid coverings for these couches, and are substantial as well as beautiful.

The windows must have pane curtains, and the simple, straight over-drapery hanging from brass rods.

It will not do to introduce anything modern looking or French. In typical Dutch furnishing the Chinese note, although it does not rule, can be freely seen, the Dutch having early taken up the decorations brought over from China.

Now, if one choose to live in a single room, nothing can be better than to follow out the plan of a Dutch living-room, with open cupboards and the dishes all on view. The

sideboard may have brass hooks on the edge of each shelf, upon which to hang a set of cups. The saucers, sugar bowl, cream-pitcher, and spoon holder arranged in careful exactitude at regular intervals on the shelves. The plates on edge at the back, and on the first broad shelf, any glassware or any other fine dishes one wishes to display. There can be a second sideboard for the chafing-dishes. If one chooses, black-stained rattan chairs, low and square and of plainest pattern, may be substituted for the more cumbersome Mission chairs. They should be cushioned in Delft blue fabrics, or in tapestry with scenes and figures to imitate the needle-work done by all olden time ladies, and the floor can be stained and covered with a rug in which dark red and dark blue rule.

A room furnished in this manner is quaint and dignified, with no pretensions to being what it is not, and one can live in it in comfort and simple elegance, if the apartment is well lighted, large and airy, and has an abundance of closet room.

In having but little room to care for one

has the advantage of more time for enjoyment and self-improvement, and the extra hours saved from house cares may, especially in a large city, be both pleasantly and profitably employed. The museums, art galleries, and libraries offer much, and readings, fine concerts, organ and piano recitals and interesting lectures are all at one's disposal.

If one would visit the great museums, spending hours at a time there, making special studies of the sections that particularly interest one, and reading up on the subjects between visits, one would lay a foundation that would serve as the basis of a liberal education; and when the day arrives for the longed for trip abroad the way is paved for an intelligent and appreciative understanding of what foreign travel unfolds.

In furnishing a parlour, a good deal could be accomplished quite inexpensively, with the lighter styles of Mission furniture which can be bought now, and a handsome noble room achieved, full of homelike attractiveness. A room where one would love to settle down for hours together, with book or embroidery,

to enjoy the delights of companionship and tranquil ease.

Mission furniture is generally of such large dimensions and, withal, so block-like in its construction, one has to be careful in the selection of its style and make-up; and to see that it suits the size of the room and accords with the surroundings.

Mission furniture was the product of that early period when the arts had been pushed aside by war, and laid low by vandalism; and, in consequence, little was required save the simpler forms of furniture. It is to these conditions, we are told that Mission furniture owes its lack of decoration. In the history of furniture and decoration may be found the history of the world's progress and development, and, too, its retrogressions and dormancy of art.

Antique furniture and auctions have such a strong hold on the affections of many persons that, in some instances, they have become an obsession. People buy without discrimination or even knowledge of what they are buying. An auction has an irre-

sistible charm for them and possesses more merit than any other place for the purchase of household goods. When the things are of sterling worth, rare or valuable, or when they fill one's requirements, then the auction room becomes an advantage to be appreciated.

But many a nice looking chair, bought at auction or at second-hand, becomes wavering and unsteady soon after it is put to use by its new owner; a bureau loses a castor, or becomes unglued in some of its parts from having been stored in a damp place; the drawers refuse to draw out or they balk at being pushed in; table and chair legs are found to have been broken and ingeniously glued in place; ornamental pieces fall off the head-board of the bedstead; for no reasons ever specified by the seller.

Half-worn upholstery that shows signs of age and shabbiness with more intimate acquaintance is dear at any price, and in a short time disfigures an otherwise handsome apartment. One must be a good judge of the worth of things to buy old furniture; and when one contemplates spending any

large sum at an auction an inspection and full understanding of the properties to be sold is necessary. If one were buying antiques or paintings, and were not thoroughly equipped with knowledge regarding these things, there should be some responsible friend with whom to advise before purchasing.

When there is to be a sale of antiques and costly house furnishings, and the things are put on exhibition, either in the houses to which they belong, or taken to the art galleries where they may be seen and examined, one should not neglect these opportunities offered to make a thorough inspection. The ceilings, exquisitely painted, carved, or inlaid; the painted furniture, tapestries of Italian and Flemish and French looms, porcelains, marbles, mosaics, rugs, windows, and paintings, found in these collections are among the world's finest productions.

It must be admitted that some antique furniture lays more claim to antiquity than to usefulness or beauty.

An extensive business is done in bogus antiques. They are manufactured in such

quantities, and put out with such secrecy, that many are deceived; even collectors get these imitations and they are found sometimes in really fine collections. The manufacture of spurious antiques forms a flourishing industry; much of this furniture is very beautiful and well worth buying, but one wants it at its true value.

Even rugs are subject to treatment to make them pass for antiques, and this, generally, to their detriment. The antique rug becomes beautiful from the softening effect of age; but the imitation is made to look faded and old by the use of pale dyes, or chemicals, or ill-usage. An antique rug is oftentimes not at all worn, having had such loving care there has been no chance for wear; but, when it does show frayed edges and worn spots, intelligent mending and the proper care will make it last a lifetime and longer.

A fine antique Persian rug with its air of mystery, its softened tones, and rich colouring is a priceless treasure and should not be misused.

Dining-room chairs may be set in stiff precision in their respective places, thereby giving to the room its proper air of method and circumstance, but not so with the drawing-room, or other apartments where visitors are welcomed. Here, the furniture must be placed in sociable groups, each chair arranged with artful care, to give that sense of nearness so indispensable to easy and flowing conversation.

To enter a room in which the chairs have been set far apart in unfriendly and methodical order is chilling to a caller, and oftentimes provocative of an embarrassment which no amount of cordiality on the part of the hostess can overcome. But to see them arranged in conversational little groups invites sympathy and confidence, turning what might be a dismal formal call into one of animation and pleasure.

The conventional parlour suit may be divided into two or three groups, if the size of the parlour makes this permissible, smaller chairs of rattan or fancy wood, comfortable and dainty and cushioned, being added to

each. And here is where the small Turkish rug may, magnet-like, find a felicitous setting.

The little tables for lamp and ornaments must not be forgotten to be included in this arrangement of furniture, and *please* let them be firm and have strong legs, for there is perhaps nothing more distressingly disconcerting than a table liable to fall over with a brush of one's skirts, or a flourish of the hand.

The Reception Room

A fresh rose in a slender vase and a glowing fire in the grate give an air of preparation and welcome to the reception room. The visitor feels at a glance that the place has been arranged for the coming of any guest.

It is imperative in furnishing a room that the correlation of colour and design should be pervasive. In the reception room there should be an austere elegance, and a nice discrimination in the selection of its appointments. The chairs may be ever so comfortable, but they may not be lounging in character. The little sofa known as

"ladies' sofa " is a tête-à-tête, its cushions presenting an upright touch-me-not air that signifies they are more for ornament than use. The foot-rests are four-legged fancy stools four or five inches high, and as they are intended for the comfort of short people, one should be found within easy reach of each large chair.

The large chairs may be easy arm-chairs either high-backed or low-backed. Besides these, there should be the low-seated conventional reception chairs; a cabinet for the display of bric-à-brac or curios; a stand or two for holding lamp, or flowers, or card receiver, and a small writing pad with sharpened pencil for the visitor's use; a book easy to handle and read or a few interesting prints may be kept here, with kindly forethought, to amuse a caller while waiting for her hostess's coming.

The shades of the reception room must be drawn exactly even, and the curtains and portières hung with severe precision. A few pictures may adorn the walls, but nothing in profusion except a sweet atmosphere,

and extreme neatness and niceness. There may be no attempt at artistic effects, nor should there be a writing desk, or lady's work basket, family photographs or a smoker's outfit, for in this room, devoted to ceremonious calling, anything but the most formal and conventional mode of furnishing would be considered out of place.

Its perfect simplicity makes orderliness and cleanliness a matter of small work, so that at all times it can be in readiness for the chance caller, as well as the expected one. No matter how upset or neglected the rest of the house, or how busy the maid or hurried the mistress, that little room, with its open door, set apart for this especial use, becomes a very haven of rest for the mind of its owner. The children never play there, and the family litter is never brought there. Afternoon tea is, perhaps, the most informal thing that disturbs its formal serenity.

But it need not be a cheerless room, the colouring of rugs, portières, draperies, and furniture damask may be ever so gorgeous. A glowing grate fire beneath the mantel-

piece, or if there can be no fire an Oriental rug with glowing colours may lie there. If the day be dark, a large lamp with crimson shade may be burning to give a touch of splendour. Mirrors, large and small, will add much enlivening beauty to the room.

In many small households a large parlour is not needed, whereas a roomy bedchamber would be highly appreciated. In flats one of the small rooms originally intended for a sleeping apartment could be converted into an attractive little reception room; the more commodious parlour being used for the mother's room. It is usually the largest room in the suite, and makes a nice, comfortable bedchamber and sitting-room where the sewing can be done conveniently and the babies taken care of in easy comfort.

If the little room chosen for the reception room has an unattractive outlook, the curtains at the windows conceal the undesirable view.

In some flats, the parlour is at the end of a long hall, and there is a small room at the hall-door entrance. This small room makes

a delightfully convenient reception room, and can be furnished with but slight expense, in light dainty pieces. Even when the parlour is used as a drawing-room, this tiny retreat, when converted into a reception room, is of great benefit to the household, and when feasible should be always so arranged. Its possession gives the family greater freedom in the parlour; prevents disagreeable interruptions of reading or music when a caller comes in on an errand, or on business, or to see one member of the family. In the absence of library or other common room, when the casual caller is to be seen alone, the little reception room becomes a boon to every one in the family.

The situation and size of the reception room should be taken into account when selecting its furnishings. The little three-piece set of two chairs and small sofa will fit into a room measuring no more than seven by ten feet; and, with the addition of one or two high-backed Colonial chairs, are all that will be needed in the way of seats. One small table will answer, and the floor space

can be saved further, by having wall cabinets for bric-à-brac. Usually such small rooms have no fireplaces, and therefore no mantels. To make amends for this, a mirror with side brackets for holding a few ornaments may take the place of the mantelpiece; or a long piece of tapestry may be hung on one wall, with a mirror opposite to reflect the figures. A long mirror extending to the floor, cunningly draped to simulate an open doorway, adds immensely to the apparent size of a small room.

Pictures need careful treatment when hung within narrow limits, else they produce the effect of crowding. Small pictures, fine in detail, painted to be viewed at short range, are the proper ones for small rooms.

A gilded or brazen sconce makes a pretty ornament to a small room, and when the candles are adorned with lovely shades, they add appreciably to its ornamentation.

Candlesticks are now so made they hold the candles without burning the shades, which, to prevent accidents by fire, are made of fine porcelain. Delicately coloured and fluted,

or painted, or with raised flowers set on, they are most exquisite, whether the candles within are lighted or not.

Sylvan scenes, peopled with graceful little figures, on strips of tapestry or French cretonne, can be fastened across the walls on a level with the eyes. They come a few inches wide and two or more feet long, and need no framings. One also can find among the cretonnes and fabrics of like kind, pieces for table-covers which are very French and artistic. These table-covers can be finished effectively with a two-inch border of satin ribbon, or velvet, in the prevailing tint of the fabric.

Small, ivory-tinted, and finished pieces in high relief done in plaster, or a succession of figures in bas-relief, make artistic wall decorations. They are usually hung beneath pictures, and one or two such pieces and strips in a room add very materially to its attractiveness. If they are good copies of some of the famous marbles, they are more to be prized and enjoyed than merely some fanciful conception having neither meaning nor history.

The Dining-Room

The dining-room should be attractive as well as cheerful; and furnished with due regard to the usage of the room. Unless, as is sometimes the case, it is to be the family sitting-room, then it is a better plan to eliminate, as much as possible, everything emphasising the fact that the meals are served here, and to furnish the room as a sitting-room. It is far more cheerful to dine in the sitting-room than to sit in the dining-room.

When meals are not being served, the table may have its velour or tapestry cover, or a piece of embroidery as a centre piece; the chairs are put in place against the wainscot, and the buffet neatly and tastefully arrayed. If there is a serving table, it will look well with a little glassware on some fine doilies; or the water pitcher may be placed here.

In a dining-room which is to be used only for eating, a couch and rocking-chairs will be out of place; but in the sitting-room to be

used for dining, a writing-desk and books, couch and easy chairs give the place a livable atmosphere.

Whether dining-room or sitting-room, the colours can be much the same. A rich red for the walls with tinted ceiling, a velvet carpet with leaf-green ground and much red in the border, dark oak furniture in an oak-trimmed room, is a safe combination and a charming one. The floor-should be cherry-stained.

If there are rocking-chairs and 'couch, let them be comfortable and with plenty of cushions. A Mexican silk blanket, which can be bought for a dollar and upwards according to its weight and fineness, makes a most acceptable coverlet when one is lying down. One or more of the couch cushions should have linen cases, which may be changed frequently, and can be made as elaborate as is permissible with their frequent laundering. A grey or ecru linen is prettier than white, but very neat and useful cases can be made by sewing together, on three sides, two large hemstitched handkerchiefs.

Have plenty of light, and the style of window curtains easily handled. Nothing adds so much to the cheerfulness of a home as plenty of light, softly shaded.

A screen of pale blue panels with gold tracery will look well in this room.

Curtains

The soft white net bought by the yard makes up charmingly in the straight valance style of curtains. They wash well, with no trouble to pin or stretch into place. Hung evenly and lengthwise over a straight pole until partly dried, they can be then ironed at the smallest expense of time and labour. They can be made simply with feather-stitched hems; or, if something more in the way of ornamentation is wanted, the hems can be faggoted on with floss of a shade to match the colour of the net.

It is advisable to buy the first quality of this window bobbinet. It comes to hard and constant wear, and will outlast two or three sets made of a cheaper variety.

Many cottages have the windows of the

entire house curtained with figured or embroidered swiss, and these certainly are very pretty and dainty, but they never have the foamy graceful folds belonging to the soft lace net.

Net curtains may be elaborately embroidered, the pattern formed with tape and edged with wide genuine Cluny lace; or they may have the simplest scroll pattern for a border, and an edge of narrow Cluny or Russian. They are beautiful made in any way, and can never displease artistic sense nor affront the lover of real lace.

Curtains with embroidered patterns, insets of lace, and lace-trimmed borders require nice care in doing up; and are better suited to parlours and rooms where they are not subject to frequent handling.

Many kinds of window draperies are to be found in the stores which carry these goods; and a wide field for individual taste afforded to those who like coloured window curtains. New styles appear each season, some of them exquisite productions, and at prices to suit all purses. They, however, do not wash

so well as white or ecru, and are apt to be neglected on account of not showing dust, and for that reason alone are not so healthful for bedroom use.

If it is desired to curtain the parlour, or any room in fact except the kitchen, inexpensively, and at the same time elegantly, there is no material better suited to the purpose than genuine madras. It comes by the yard, also in regular curtain lengths, with coloured figures interwoven through the centre and border, and these are much higher-priced than the kind sold by the yard. The designs in some of the grades are exceedingly beautiful with exquisite colours. These are suitable for toning down sunny rooms having too strong a light for comfort and beauty, and if hung without fulness have the appearance of stained-glass. Madras with yellow figures on a black ground, if hung in a north room, give the semblance of sunlight, and green figures on a light ground make a vista apparently through green vines into the white light of day beyond.

The white madras is very lovely and less

expensive. It falls in soft straight lines and the pattern of thick white lies, like immense flakes and patches of snow, on the thin lacy foundation. Tassels, or ball fringe, or lace on the edge, would detract from the elegance of this fleecy fabric. The over-draperies to white madras, for parlours, might be of some thin raw silk stuff, that would be light to handle and easy to care for, and would need only a thorough brushing before putting away for the summer.

The white madras can be washed like a piece of swiss—soaped, soaked, squeezed, rinsed, and hung out, then ironed and replaced at the windows equal to new.

Madras, in rich colours, looks enchanting when used as sash curtains in library or back-parlour. They are not caught at the bottom, but swing loose from a brass rod fastened across the top of the lower sash.

The whip-lash or bamboo portière furnishes an admirable window curtain for winter or summer. In summer, it adds cool-looking shade to the room, and does not stifle as do other hangings, no matter how light the material.

Whip-lash curtains look their best when hung in straight lines. To drape them would be in bad taste. With care they will last a long time. They must not be knocked about, and the children cannot be allowed to play with them. When used as portières they should be separated with the hand before passing through.

A room that will bear grills in doors and windows can be converted into a very quaint and attractive place. The grills need not be expensive ones; and could be of home-manufacture, by having light frames to fit each space and forming a lattice of small rope within the frame. When finished, the whole is stained to match the woodwork of the room, and placed, not against the window sash, but as far back from the window as the casing or recess will admit. A rod from which to suspend the drapery is fastened to the window and door casings an inch below the grill. The lace curtains are hung immediately behind the window grill from the top of the window casings.

If there are to be pane-curtains they

should hang in front of the shades and directly against the pane, and are never to be looped back. They are intended for the purpose of protecting the inner curtains from dust and sunlight, which latter, shining through the glass, burns and destroys silk and lace.

Grills and mirrors come in and go out of fashion, but whether they rage or not, they are effective and beautiful, and give charm to a room that otherwise would be plain.

In place of grills, many prefer lambrequins with straight or looped drapery depending from each side. This mode is very grand and imposing when fashioned from magnificent brocades or silk velours richly lined with satin.

An opaque shade is not so pleasing as one that transmits some degree of light. At night, the house from the street appears sombre and unlighted, for not a gleam can be seen except the tiny streaks at the window's side. A house seems much pleasanter to the passer-by when it has translucent shades, which conceal all that is going on

within its walls, yet allow the light to shine cheerfully through.

Carpets

A handsomely carpeted room is much easier to furnish than one with a bare floor, no matter how beautiful its finish; and in cold weather a well covered floor certainly is far more comfortable to live on. The long bare spaces between small rugs, scattered about on a hardwood floor, give a chilling sense of discomfort, and to a person not altogether robust, a secret desire for a foot-warmer. Much sickness that comes from colds could be avoided by having warmly carpeted floors.

If the floor is smooth, with no cracks or uneven places, a thick-pile rug may be laid down without a lining; but if there is a trace of crack or knot or any irregularity, several thicknesses of padding must be fastened down smoothly and securely before laying the rug. The more irregularities in the floor, the more it should be padded. The first layer or two may be of paper felt, which is

stout and also a little soft and springy; the paper-covered cotton-wadding then goes on top of the felt, with small tacks deep driven, to keep the whole in place. The rug may be laid safely on this. If it reaches from one side of the room to the other, it will not need nailing down; but if there is a border of floor around its edges, the rug will have to be fastened to keep it from slipping out of place. In the latter case, have a cloth binding sewed on to hold the tacks; not carpet binding, but stout woollen cloth of such close texture that it will not fray, and can be used with raw edges. A brown or black binding looks well with any dark-coloured rug. Sew with stout carpet thread, being particular to neither full nor strain the binding.

Have the floor stained to meet the rug; or, have a parquet border which will meet the rug, and if made high enough, its edge will keep the rug in place without tacking.

Old houses, with crevices under the base-board and wide cracks in the floors, are likely to be cold; and if new floors are not obtainable, the several linings must go to the full

extent of the room, and the carpet fit into all the angles, in order to make the place warm in winter. This way of carpeting a room makes the spring cleaning more arduous, but it is the safest way when health and comfort are considered.

Axminsters, Wiltons, heavy pile velvets, and fine body Brussels make handsome rugs. Certain sizes come ready-made, but are not generally for extra long rooms or those of unusual dimensions. One then has the alternative of having them made to measure. To save expense, the bedroom rug can be made without a border, but for any other room these rugs, unless made with borders, look like make-shifts.

The plainer and simpler the furniture, the handsomer and richer should be the carpet. But delicately fashioned furniture, with the lightness and beauty of the French style, looks its best when mirrored on polished floors. Eastern rugs here and there enhance the charm of such a room and, moreover, relieve the monotony of too much glitter.

Hardwood floors, sparsely spread with

rugs, are looked upon with great disfavour by many people having luxurious habits and tastes, and with this difficult problem the large rug which nearly, if not quite, covers the room, will generally be regarded as a fair compromise.

Library

It is not necessary to have bookcases built into the library unless the number of books should warrant it. If there are but few books, just the number of portable cases to provide them with shelf room will be sufficient; and, as more books are acquired, more cases can be added until they line the room.

Deep-seated easy chairs and divans, a broad and massive table, a commodious writing-desk, well equipped, are things to put in one's library.

While the drapery, at doors and windows, should be neither elaborate nor profuse, there should be enough to beautify and give proper shade to the room; and enough pictures and ornaments to relieve the monotony of unused space.

It should be one's study to make the library beautiful by softly harmonising its tones and avoiding colours that are obtrusive. Anything that stands out, obtrusively claiming attention, is distracting, and destroys the sense of repose in the place meant for quiet study and thoughtful reading.

In small houses the library usually opens into the parlour; and the vista from there should show an equal richness of colour and furnishings. Subdued deep-toned colours for hangings and upholstery, the woods dark and softly polished, or rattan chairs and broad divans, generously cushioned, are in keeping. But whatever the style of furnishings, an air of distinctive charm, inviting, infolding, seductive, should pervade this room. It should be a spot where one would love to linger, whether for reading and study, or for meditation and revery.

The colours may be deep greens, Indian red, the soft faded blues, the bronze browns, and terra cotta. Velvets, velours, and corduroys come in these colours and, while the silk-faced are more beautiful, the wool textiles

with silky finish are very handsome and appropriate. The corduroys are of cotton, but give admirable effects, are durable and less expensive than the others.

A library finished in mahogany, and with a very beautiful and satisfying combination of colours, has for hangings terra cotta velour looped back with heavy cord and tassels, and contains Turkish furniture, upholstered in figured tapestry in old-blue and olive-green on a background of fawn colour. A rug, which nearly covers the waxed floor, repeats the same colours. The wall, above the mahogany cases, has a sage-green cartridge paper with a deep frieze of old-rose merging into fawn. The table, covered with a broad flat mat not extending beyond the top, has the shaded reading lamp, within range of the rays of which easy chairs are placed. A luxurious Turkish lounge, invitingly drawn up at one side of the fireplace, completes a picture of loveliness and comfort.

A library need not be altogether a formal room. It can have very well the social side, where, when she chooses, its mistress may

serve her afternoon tea. It is used in many families as a morning room.

A library that does not make one feel fully refreshed and rested, but keyed up from the effect of its accessories or depressed by a too sombre colour scheme, has obviously failed to fulfil its mission.

Sunlight streaming across the floor to dazzle the eyes, or too dull a light, which makes reading a trial, or vividly contrasting colours should be studiously avoided. The slanting sunbeams should be excluded by awnings or by outside blinds raised awning fashion. A library light should be clear and bright enough that one may see print distinctly; but not so bright as to strain the eyes. To have the sun shining directly on the printed page, or lying athwart one's work, is sight-destroying.

The creation of a library is a work of time and thought; and to one whose heart is in it, a most enthralling one. The happiness that comes to the possessor of books—the one who loves his books—is not equalled, perhaps, by any other that the world gives. One can never know the full meaning of loneliness nor what

it is to have time hang heavy, if one has books. Nothing is comparable to the refreshment and inspiration afforded by a favourite book.

The Hall

A small hall can be made to look much larger than it really is by having the folding doors leading into the parlour wide open, and by banishing the hat-stand or hall-rack. That piece of furniture is placed by many householders at the far end of the hall, where it is useful but more out of the way and less on view. A hall-stand is rarely a thing of beauty, and when half filled with coats and hats is especially unprepossessing; so when there is some convenient nook or corner in which it can stand unobtrusively one thankfully avails oneself of it.

In place of the hall-stand, a mirror and a seat are frequently seen. The mirror, is always large and framed to match the wood-work of the hall; and is either a square, set up above the wainscot, or a full-length sheet of glass, which gives the appearance of an open

doorway. Oftentimes, in place of the hall seat, a tall-backed chair is used. In the corner behind the door stands a tall jar of decorated ware, which is always a handsome ornament, and on rainy days as a receptacle for the wet umbrella a useful one as well.

There are some hall seats that are very simply designed and some most elaborately carved; some have backs and some are merely chests. For a little hall, which one wishes to have seem like an anteroom, a seat with a back is advisable and a handsome velvet cushion in it would not be out of place.

Something is gained by having, in a small house, a hall thus furnished, into which the company may overflow from the parlour; and besides it will be always a favourite place with the children during the hour before bedtime, when they delight to gather in some alluringly quiet and cheerful spot, undisturbed and undisturbing. A richly, softly carpeted flight of stairs forms a pretty background for dainty little people; all children love, for some unexplained reason, to sit upon and linger about stairways.

Instead of having a fitted carpet, many householders have the floors finished in parquetry with rug and runner; but a handsome velvet or body Brussels carpet, with a matched border, makes a small hall appear larger and makes it far more comfortable. It is easier to keep it looking clean for one thing, and it is warmer for another, both most important considerations. The upper hall, however, if it is laid out in stained or hard wood is easier to take care of. If the upper hall is narrow, a stair carpet of ordinary width, bound or turned under and hemmed at each end, will answer; but for wider halls, a wide stair-carpeting should be used.

A hall window, if it has not leaded or stained glass, looks almost as beautiful with a pane-curtain of genuine madras in rich colours, hung without folds, the over drapery, of silken material, being neutral tinted. An upper hall could have the striped material, similar to madras, made with the straight French valance. This is always at its best when it measures, in depth, one fifth of the entire length of the window. This valance should

be double the width of the window, as less fulness gives a skimped appearance. The long straight curtains, which fall below this valance, being separated most of the time, need not be quite so full.

Some upper halls have a window so placed that there is room for a chair or couch and a little table for books, making a place where one may rest for a few stolen moments. Other houses have stairways with broad landings, admitting of windows, and here a chair should be placed, or a softly cushioned seat, and a little shelf for books near at hand. All these small and apparently trifling things bespeak comfort and help to give atmosphere.

In some detached houses is to be found what is termed a reception-hall. It is of considerable size, generally containing the main stairway; one or two windows, and a fireplace. This hall should be fitted out with as much, and even more, formality than a reception-room. Tall-backed chairs, sofas, impressive in their simple formal lines, undraped, polished tables with some interesting piece of bronze or pottery on a square of

Turkish embroidery, and a growing plant in a jar, are all in good form. A fine lot of brass about the blazing fire makes a lovely picture, in combination with a waxed floor and a thick rug or a fine skin. The doors and windows may have straight or looped drapery, as one prefers. Good pictures will be a great addition to a hall when there is space for them.

If there is a large deeply recessed window, such as is frequently built in these reception-halls, it may, with lovely effect, be turned into a greenery where potted broad-leaved plants may luxuriate, and trailing vines from upper brackets find their way along and down the window-pane. A set of storm windows will protect the greenery from frost.

For drapery this window will need to repeat that which is at the doorway. If this does not sufficiently subdue the light, the upper sash may be covered by a grill to represent leaded panes. The lower sash will need nothing more than the plants and vines. A window finished in this way goes far towards making a delightful interior.

It is considered to be in bad taste to put anything in a window in the way of vases, statues, or little tables with ornaments or cut flowers on them. Cut flowers, in vases, are for interior use and decoration, and add nothing to the beauty of a room when placed among drapery at the window. It is like the custom of wearing jewelry over gloves and is quite as much decried. There is an obvious excuse for growing plants to be placed in windows, as most plants require light and sunshine. As good taste is founded on reasonableness, to put plants where they flourish best is legitimate, for it is not done either for effect or for childish show.

The hall, while it should have a certain formality, need not stamp itself upon those who enter its portal as being intended for utility alone. It must have the undeniable quality of warmth and cordiality to greet the incoming guest; the open doors into the parlours help to express this to a large degree; the furnishings, if of the right kind, will secure something more, and the bearing of the host and hostess will bring out the rest.

CHAPTER IV

SYSTEM

THE Chinese maxim, "For him who does everything in its proper time, one day is worth three," is well worth remembering.

System is absolutely indispensable to the housekeeper who would lighten labour and conduct her domestic affairs with the least hardship and friction, and who, also, would have time for other things. It can be said to all beginners that system is of so much importance, no house can be carried on rightly without it; even a poor system might be better than none at all.

But to have system need not mean a slavish devotion to arbitrary unyielding rules, urged without discretion or regard to circumstances. Such a form of house government, strictly enforced, becomes despotic and is ruinous to

family happiness; and moreover, a despotic housekeeper finds herself perpetually harassed and perplexed by the merest trifles, which would be unnoticed under a less rigid rule.

On the other hand, a well chosen system means independence for the mistress in her management of the domestic affairs. If it should be so elastic as to accommodate itself to unforeseen interruptions, without danger of disunion, that would be much in its favour.

There may be system in slighting, and quite properly so, in good housekeeping—judicious slighting, it must be borne in mind, which, by the way, is not at all that “slackness” so abhorred by all systematic and perfect housekeepers.

Much can be done to lighten labour by an intelligent method of slighting some of the work one week, and doing it thoroughly the next; and this plan may be as essential to the comfort and well-being of the family as cleanliness itself. And all know what cleanliness means to the family, and how much discomfort the lack of it brings.

Cleanliness, however, does not demand a

never ceasing warfare with soapsuds and mop, scrub-brush and broom. A great deal of unnecessary cleaning can be avoided by picking up the scraps on the carpet, straightening the rugs, wiping the floor border with soft cloth, and lightly dusting the ornaments and cushions with a fine light duster. This should be done daily; the windows being open, when possible, to air the room during the process. Rooms not much used can be kept sweet and clean for a week, sometimes for a month or two, by just this delicate treatment.

A fluffy, silky little duster, made from baby ostrich feathers, is expensive, costing from a dollar and a half to two dollars, but is the best to use for the daily dusting of the fine things in the parlour, picture frames, ornaments, and polished furniture; and if kept for this purpose only will last for years. After using, shake it lightly in the open air to free from the gathered dust. It must not be laid away among the other brushes, but should be hung up in its own special corner.

A small whisk-broom and dust-pan, to help out occasionally, keeps the carpet in

good order. A perpetual sweeping with either broom or carpet-sweeper, the constant beating and brushing of furniture, cushions, and rugs, is what harms and makes them look old and worn, while they are still new and should be looking their loveliest and best.

The rooms that have hard and constant usage need a thorough cleaning and going over more frequently; a kitchen, for example, or a bedroom which is also used for a sitting-room and for sewing. But if, at all times, each member of the family would take pains to keep his or her things in their proper places—a place for everything and everything in its place, is the time-honoured decree—and would be careful not to make litter, the housekeeper would escape much extra cleaning and toilsome work. Her system might be made to cover this part of the domestic régime, greatly to her own profit; but if it is her misfortune to have a disorderly family, she will have to make up for the deficiency of order by throwing herself into the breach. It is this effort to keep a house in order, without the co-operation of the family, that breaks many a

fine spirit and makes many a dear and lovely mother nothing less than a drudge. A person with disorderly habits can in five minutes put a place in such a state of untidiness and confusion as can hardly be set straight again in as many hours.

If a system becomes irksome, after it has been given a fair trial, it may as well be abandoned; or, if not entirely abandoned, it may be so amended that it will embrace the needs and desires of those coming under its rule; for one may be sure there is something wrong with any set of regulations that irritate or harass or press with needless rigour on the members of the family.

As an example, take the morning meal, which starts the day blithely and well if everybody comes down promptly, and which is correspondingly dismal when there are laggards. If the breakfast hour is set too early for some semi-invalid's comfort, or if a visitor likes to sleep a little longer, a concession can be made, and a tray with a simple breakfast taken to the room later, thus avoiding worry or disarrangement of the system.

The breakfast hour, in some households, is always a trying one, and the more easily and quickly its annoyances are gotten over, the better for everyone, and the more evenly events will move along throughout the day.

It might be a discreet rule to make, in regard to breakfast regulations, that only smiles and words of good cheer are to be allowed at that meal; at luncheon time nothing but pleasant looks and pleasant remarks, and at the dinner table the happiest of stories and the fortunate happenings of the day. Cheerfulness is so much a matter of habit, the plan is worth trying; and if put in practice, "Aunt Doleful," with her chief enjoyment curtailed, would not come so often, nor stay so long.

A good housekeeper takes pleasure in her work; like everyone else, she enjoys doing the thing she does best. But, unhappily, good housekeeping does not mean always that which is pleasant and agreeable to the family. It oftentimes means quite the reverse. Too much of a good thing, especially too much bustling housekeeping, is as bad as not enough; perhaps it is worse in the minds of the helpless

ones, who love ease and quiet better than they love order and the never ceasing swish of brush and broom. One sufferer, in reference to such a housekeeper, has written: "Her ideal is invariably order and not comfort, so she may be depended upon to place the easiest chair in a draught, and the rug where it will trip up the most victims. If she is unchecked, there will be no place in the whole house where a man may lounge or smoke, or where a child may cut paper unrebuked." Would not this be distressing to read as a description of one's self? How dreadful to think one's energies had been so misdirected!

A system that calls for an early breakfast, in order that the work may be soon out of the way, might well be a grievous trial to the others who are not given to early rising. Many need the morning sleep; nervous or delicate children should never be disturbed; oftentimes aged people only fall asleep towards the morning hours, and brainworkers are apt to be wakeful through the night, getting their best sleep after dawn.

When such conditions prevail, the system

may be changed so that the housework, not connected with the breakfast or bedrooms, could be done in the early morning and breakfast served later. This would not delay the work, being only a transposition, and far more comfortable in the end for the energetic and methodical housewife. And it seems, moreover, a wise and kind way to manage a difficult problem.

It is exhausting to work long on an empty stomach, and some little food should be taken by the early riser who does much before breakfast. A glass of warm milk, or a raw egg, or a cup of chocolate is better than coffee or tea, which latter are stimulants and give a misleading impression of strength.

So let the system be interesting, and let it be agreeable; let it be simple and easily kept in hand, and, furthermore, let it be flexible. Much incidental pleasure might be lost if the system could not be stretched a little here, and doubled in a little there, to meet occasional exigencies.

A large family must, of necessity, have a more strictly regular rule than the little family

of only two or three. In the latter case, when some unlooked-for pleasure is offered, the work can wait over without incommoding anyone.

The exacting, straight-laced, perfect housekeeper would not approve, perhaps, of such leniency. But the undeniable fact is, women generally need all the relief from care and all the enjoyment that can be crowded into their lives, and should endeavour to capture any stray bits of recreation wafted their way, if they can be taken without injury to themselves or without affecting the welfare of the family.

When there are maids for household service, the liberty has to be somewhat curtailed if not altogether suspended, and all rules much more firmly enforced. It is an exceptionally good servant who can be trusted to originate rules for herself, or to abridge those of her mistress; all of which makes it quite necessary that a maid should have her work carefully supervised, both as to routine and the manner of performing it.

A set of rules by which one housekeeper can run her house with entire satisfaction

would be only suggestive in the help it afforded to others. But there are a few general rules that do fit all conditions and all sorts of housekeepers, and when they are systematically observed, the domestic machinery moves more smoothly. No home can be a well regulated one without having as the basis of its administration, order, punctuality, regularity, and economy.

A good system is without price. A good reliable system, that makes the work move along in easy progression and is of material assistance in the serious question of some exciting hour; one which enables the houseworkers to go about their tasks light-heartedly, and with confidence that it will not be found wanting in some sudden test.

Such a system should be at the call of every housewife, to deliver her from crowding difficulties, and help her to surmount her many perplexities; and, withal, to bring peace and good cheer to those within her domain.

Just as the pagans held that the cardinal virtues were justice, prudence, temperance, and fortitude, so the housekeeper may take

these same virtues as the foundation upon which to rear the character of her system. She cannot construct a really good system without the aid of the first three as a starting point, and the fourth will furnish the means by which it may be sustained.

Each night to lay out the plans for the following day's work, and in the morning to scratch off all that is not really necessary to be done, or does not add in some appreciable way to the family happiness and good, would be a wise point to establish in one's system: for the reason, that ambitious housekeepers are inclined to exact of themselves much needless labour. To overtax the strength in housework is nerve-tearing; it makes a woman cross and dispirited, and early takes away her health, her youth, and her beauty, thus despoiling her of much that her family love to have and see in her.

The dining-room and kitchen may be the first to receive attention if one so desires. Then will follow on the calendar, the parlours, halls, vestibule, and stoop, then the bedrooms.

One day will be set for washing, one day

for ironing, one for sweeping, another for baking, another for shaking rugs, cleaning windows, and looking over linen and china closets, and another for clearing up the kitchen and its closets, looking through the cellar to see that no rubbish accumulates to breed vermin and perhaps ill health. Meanwhile the cooking and mending, company and visiting, and all other things that make up the pleasure of living, are going right along between times.

The food should be disposed of directly after a meal, to protect it from dust and the warm air. The butter must be closely covered and put away in the ice chest; all the food, neatly transferred from the platters and serving dishes to smaller ones, covered and placed where it is cool; the bread put into its box or stone crock, and the broken pieces into the oven to be dried and crushed into powder, for crumbing, or cut into dice and browned for soup.

The dishes that belong in the kitchen closet can be taken to the kitchen for washing. The fine china, glass, and silverware will

receive better care if washed in the dining-room, and put away in their respective places at once, instead of being carried to the kitchen sink, where there is more danger of breakage.

To do the work in the dining-room, one must place on a side table waiters to hold two dishpans, the first pan containing hot soapy water, with which to wash the china and silver, the second holding clear hot water, in which to rinse them and to wash the glassware.

Wash the silver in the soapy water, transfer to the rinsing pan, and wipe dry immediately. This method will take more towels than if the dishes were allowed to drain; but the polishing becomes a simpler matter, in china and glass, as well as in silverware.

After the silver and china have been washed, rinsed, and wiped, the tumblers are to be put into the rinsing water, one at a time to prevent chipping from contact. The water will have become cool enough to safely wash the glassware, for which process no soap is required, a little more hot water being added, if needful, to give a quick polish.

Use glass towelling of linen for glass and fine china, and never soak decorated or gilded china or glassware. Never pour very hot water on either, as this will sometimes cause cracks in the glazing, which though not noticed at the time, develop later to mar, and soon to make the dish useless. One must be especially careful not to apply heat to cut glass, as it breaks easily.

If one has silver that is not used every day it may have a weekly wash in hot soapy water, after which it should be rinsed in clear hot water, and wiped while hot. It will rarely need any other cleaning or polishing to keep it untarnished. Good plated ware will not show wear for many years if thus handled. Constant scouring with all kinds of soaps and powders soon rubs off the silver. Electro-silicon has been tested in many families for over half a century, and has been found neither to deface the highest-polished surface nor to wear off the plate.

If the dining-table is to be kept set, the crumbs are brushed off and the table put in order for the next meal; otherwise, fold up the

cloth in its creases, and put it away with such care that it will keep smooth and clean until wanted again. Wipe the table top and put on it the ornamental day cover. Brush up any crumbs on the carpet, dust the room, see that the shades are even and the curtains in order.

Now look into the supply closets and find out their deficiencies. A slip containing every household need, if kept for reference when looking up the wants of the day, will be found a great help, saving time and worry. Make out a list of the groceries needed, first deciding what meat is wanted for the day, then fill out order for the vegetables. The choice of vegetables, it must be known, depends upon the meat one is to have.

To most persons, the kitchen work is the unpleasantest part of housekeeping; and when this is the case, the kitchen may have first attention, in order to get that which is disagreeable out of the way.

The cooking utensils are to be cleaned, wiped, and then thoroughly dried on the cool part of the stove before being put away.

This keeps them sweet and sanitary, and prevents rust and dampness. As soon as pots, spiders, pans, or saucepans are set aside after using they should be scraped lightly and put to soak in warm water; the soaking makes cleaning a simple matter. The scraping of saucepans does more to wear holes in the enamel than almost anything else, and if the cooked food adheres so tightly that the vessel must be dug at, the digging must be done only after a long soaking, and then with a rounded, somewhat blunt-edged tool. Scrapers can be bought, made of steel with rounding edges; and for a variety of purposes these are very convenient to have in one's sink. They scrape off the grease from the sides of the iron sink, they can be used for the cooking-table and to lift off grease or other things that have boiled over and dried on the stove. They are about four inches long and three wide, have rounding corners on one side and square ones at the other.

It is the practice of some housekeepers to have the pots and pans washed immediately after they have been used for cooking—"clean-

ing up as one goes along"; but this keeps the hands so much in water, when one does one's own work, that it is not altogether advisable.

Housekeepers generally prefer to wash the dishes first and then the cooking utensils. But another way worth considering is to wash and get out of the way the pots and pans; then take fresh water for the greasiest dishes, more fresh water for the others, and so on until, finally, the rinsing water, hot and clean, washes out the dish cloths, and cleanses the sink and waste pipe. Where hot water is scarce and each panful has to be heated at the time it is required, this way will be found to have decided advantages.

Many very wise housekeepers pursue the plan of leaving the dinner or supper dishes to be washed the following morning, the cooking things having been washed and put away during the process of getting the dinner.

The dining-room dishes should be scraped thoroughly, piled up systematically and covered with a towel. As it is not good for the silver to be left dirty, and as knives are

apt to rust through the plate, it is profitable always to wash and dry all silver pieces and steel as soon after using as possible.

Every night the sink should be flushed with hot water; and all refuse that would attract insects must be kept in a closely covered pail.

Leaving the dishes at the end of the day saves one's time and strength for something pleasant in the evening, and also saves one's good dresses from much extra wear and tear and incidental injury.

After the kitchen work has been done in the morning, that should suffice for the day. To sweep the floor, wipe up the hearth, scrub off the stove, or to do any of the other cleaning pertaining to that department is superfluous. There are housekeepers in plenty who feel that this work should be done thrice daily, but if one is neat and orderly, after the kitchen has been cleaned once, that should be enough.

The hearth must be wiped up with a wet cloth, and the range rubbed clean with newspapers. If there is a gas range this also must be wiped and scraped and polished with the newspaper pad. Printer's ink is a good

substitute for black lead when the stove has received its weekly blacking.

The refrigerator has to have its contents and its shelves examined daily, to be sure that they are sweet and clean; the waste water or drip pan has to be emptied and, if there is a water-cooler compartment that must be emptied, the walls must be thoroughly washed and wiped dry, and fresh water put in. If there are ice-blankets—for many housekeepers like to preserve the ice by blanketing it—these must be exchanged, each day, for dry ones which have been washed in borax water and dried in the open air. But if one can afford to be lavish with the ice, to keep it without blankets is far less trouble and lowers the temperature in the refrigerator.

If the fires have not been attended to before breakfast they will now need looking after. In ordinary weather a good furnace, burning hard coal, will need shaking and filling up twice a day; and in coldest weather in the middle of the afternoon. The ashes must be taken up first; having been raked down the night before, they are cold and do

not fly so annoyingly when disturbed as fresh-raked ashes do. The cinders are raked out as each shovelful of ashes is taken up. The cinders are to put on top of the fresh coal at night, to keep it from burning out too fast.

Now the parlours and halls come in for attention. If there are any grates in these rooms, they receive care at this time. The lamps are filled and wicks rubbed off ready for lighting. Stray scraps are picked up from the rugs and carpets; woodwork, ornaments, and furniture are dusted; the vestibule and doors are dusted.

The room that is used for the morning room, whether library, back parlour or dining-room, should not be put in order while it is being occupied. If it has not received attention before breakfast, which is the customary time to attend to this room, the work should be deferred until it is empty. The family or its guests have rights here, and no one's ease should be disturbed by the housemaid's brush and dust-cloth; nor should one be obliged to find another retreat while she is wielding them.

The stoop may be swept now, or it may be done just after luncheon, or even before breakfast. A maid does all the outside sweeping before breakfast, unless that meal is a very early and hurried one. Some housekeepers hire a man-of-all-work to do this; to take charge of the furnace, carry up coal, empty ashes, wash windows, and clean the rugs and carpets. This costs about a dollar a week, and lightens housework materially.

Now one mounts to the bedroom floor. The bathroom must be put in order, the bowls washed out, marble wiped dry, burnt matches carried away, and fresh towels hung on the rack. See that the soap-dish is dry and plentifully supplied with soap; that the wash-cloths are sweet and clean, and each hung on its own rack. See that matches and other bathroom commodities are in place and plentiful. A crochet hook can be used to extract lint from the drain-pipes, which become clogged with soap and lint from the wash-cloths.

The bedclothes which have been airing since the beds were vacated are lightly shaken

by the open window; the beds made, the rooms tidied, dusted, and made ready for occupancy. The pitchers are filled, slop jars and basins emptied, washed, and wiped dry. This crockery should be kept scrupulously clean. The mere rinsing with water will not suffice. A little scrubbing each day with soap and hot water, and a thorough drying and airing is imperative to keep these articles sanitary. Once a week use a gritty scouring soap.

Waste-baskets should be emptied every day, if necessary, to give them a presentable appearance; but, on the other hand, they need not be emptied with forced regularity. In such rooms as the sitting or sewing rooms, the scrap-basket might need attention every day, while in other apartments once a week would more than suffice.

Every room should have some receptacle for scraps, even the parlour; as one sometimes may find out by looking into the vases and jardinières. A little silken hooped bag or small Indian basket of some beautiful design would fill this want perfectly.

If there is washing or preserving going on, or other work requiring the presence and oversight of the mistress in the kitchen, the chamber work can wait until afternoon. This is not untidiness but rather a very nice and cleanly way. The pillows have been beaten, the beds have been pulled apart; and each piece of bedclothing has been airing by the open window, becoming more sweet and fresh every hour from the health-giving outdoor air. The necessity for the daily and thorough airing of bedding cannot be too much emphasised. Each blanket and sheet should be taken off separately and spread around on chairs, care being taken that the ends do not drag on the floor to catch any chance dust. The mattress cover also should be removed and the mattress turned half way over and lightly beaten with the hand.

When the day is rainy or the air full of dampness, the bedding or clothes of any kind should not be left near enough to open windows to absorb dampness. This would render them unsafe to sleep in or to wear. If there are outside blinds, they will keep out

the rain while admitting the air; but in the absence of these desirable water-sheds, the windows may be opened an inch or so, which will have to suffice until the wind changes its course.

When there is a maid, luncheon is not always served in the dining-room, but set on a tray and brought to one's room, or the library, or wherever one chooses to have it. If one is alone, the tray service is all that is needed to make one comfortable, and it does save work. The luncheon can be a full one, yet very simple. One hot dish such as an omelette, a chop, or stew; a salad or a green vegetable such as spinach, string-beans, asparagus left from the previous day's dinner, with a cup of chocolate made with milk, form a nourishing little repast. Many would not need a sweet, but when a sweet is desired, such innocuous ones as oranges sliced in sugar, apples as sauce or baked, and some good plain cake will be relishable.

Where there are school children, luncheon, especially, should consist of nourishing and easily digested food.

If one feels the loss of appetite, from being forced to eat alone, a couple of truly fresh eggs, taken raw, will sustain nature and keep up the spirits and strength. One cannot work in safety to health and good looks without nutritious food in sufficient quantities to supply strength and fuel for further activity. When the weather permits, to eat in the open air mitigates the lonesomeness. The porch may be screened for protection from draughts and the gaze of strangers.

When the weather is pleasant and cool, an excellent time for the daily walk is directly after luncheon. It is most important that every one should spend a part of every day in the health-giving open air. If one has a stoop with awnings, or a shaded porch or garden, the matter is quite easy to arrange. Sewing and reading under such favoured conditions can be enjoyed out of doors, at any time during the day, when spare or waiting moments are at one's disposal.

Now and then a little gardening can be done. Digging about the plants, weeding and watering, is fascinating work, or to run

the little grass-cutter over soft turf is an exercise to be enjoyed. But when there are none of these privileges, a leisurely walk may take their place and bring one home rosy and invigorated in body and spirit.

It is better to do the marketing after breakfast, but when there is no maid, this is likely to be inconvenient; so that many use the hour directly after luncheon in which to market and shop. This is a very good hour to inquire for the sick and afflicted, and also to repay short visits.

One is usually able to be appropriately and becomingly attired in street costume at this hour of the day, and such a plan is oftentimes advantageous. It makes visiting a matter of agreeable system, and keeps one in touch with one's friends much more readily than if one devotes, at long intervals, a whole afternoon to repaying social calls. And, furthermore, one does not feel the same fatigue as in the latter method; nor the same disinclination for calling, which so many experience when making a perfunctory round of visits.

Early in the afternoon the flowers may be

put in the reception or drawing-room, and the fire in the grate, if there is to be a fire, lighted in order to be ready for any visitor; from then, until the hour arrives to make preparations for dinner, the housekeeper may consider the time her very own.

At dusk, before the dark sets in, the gas should be lighted in halls and bathroom, the lamps lighted in the rooms to give the house a cheery look to the home-comer. Nothing seems more forlorn to a man returning from business, than to find a dark house or its mistress away.

Just before retiring, the doors and windows throughout the house are examined to see that they are properly fastened, and blinds secured, so if the wind rises in the night, they will not blow back and forth to destroy sleep and injure the blinds. The furnace is fixed, and the range, also, if of the kind to keep fire all night.

While these preparations are being conducted by the head of the house, its mistress employs the time setting the parlours straight. She closes the piano, puts the flowers in a

cool place where they will keep fresh, plumps up the cushions, puts the chairs where they belong, returns the books to their shelves, carries away the cigar ashes—it is dead cigar ashes that make the air of a room so unpleasantly odorous by morning—and arranges the tidies and scarfs. Then the gas is turned out, the lamps extinguished, and all is ready for the night and to begin living again the next day.

Putting a house in perfect order before retiring for the night is a most commendable plan, and will be appreciated if, in a case of sudden sickness, doctor or neighbours have to be called in.

Closets and Pantries

Closet and pantry cleaning take an important place in the system of housekeeping. Putting fresh papers upon the shelves and giving the entire pantry or closet a cleansing is a work which takes considerable time. To make the work run along easily, without becoming fatiguing, the various tasks may be

taken up successively so that all are not attempted the same week.

The kitchen pantries, and closets will need more frequent attention than the others, and can be taken alternately; the pantries one week, the closets the next, and the dining-room closets once a month. This amount of care will usually suffice to keep everything about the kitchen and dining-room in good order and free from dust.

After brushing out the cobwebs and whisking a feather duster over the walls, begin on the shelves by transferring the things on the uppermost shelf to the one below. This plan saves much labour. Wipe off the emptied shelf, put on fresh coverings, if needed, wipe off the dishes, replace them, and proceed in the same way with the remaining shelves. Wipe off the floor and see that no dust lurks in the corners or crevices. This systematic care of closets saves work, for they need no attention between the times of cleaning them.

For kitchen shelves many use newspapers, the edges scalloped; others like the marbled enamelled cloth, which comes for the purpose,

and is so easily wiped off. But for the dining-room closets, some brides will have nothing but hand-embroidered linen, with monogram in the centre of every piece, starched and ironed and glossy. These latter are certainly attractive, and if carefully laundered will last a long while. If not bleached with acids or ruined with lye or other strong cleaning agents, good linen will last, unbroken, for fifty years. To be effective, the embroidery should be of a very open pattern and the scallops should be large ones and rather shallow. Pointed edges curl up and, besides, are apt to catch in the hair when one is putting away or taking out the dishes.

A substitute for linen is machine-embroidered lawn with edge in large effective pattern. One needs to buy but one set, as they are so easily and quickly laundered. Lace paper is still popular; and if a white strip of it be laid over a green one, the green edge showing an inch or so below the white, the closet shelves present a very pretty picture of daintiness.

The shelves of plate glass, which belong to

glass-closets, are usually left uncovered; but painstaking housekeepers use doilies to prevent the shelves from being scratched by contact with glass and china.

Linen Closet

In buying table linen some experience is required to enable one to judge of its quality. If one does not know linen in its various grades, it is best to state the fact frankly to the salesman. In a responsible house this is safe, and one may feel sure of receiving the best of advice and the full value of one's money. To the untrained eye new linen, with its dressing, is deceptive, appearing to be much finer and heavier than it really is. The salesman should be made to understand just what is wanted: whether it is for serviceable everyday wear, or something extra fine for especial occasions. The linen for the maids' table should be heavy and durable; fine linen is quickly worn out with rough usage.

The situation of the linen closet is of importance, not only for the convenience of the

housewife, but also for the health of the family and the welfare of the linen itself. A damp closet will make the linen damp and unfit for use; it will make it smell musty and disagreeable, and if the closet is very damp, the linen will become mildewed and unpleasant to look at.

One can fancy how fragrant is the linen brought from a room abounding in sunshine and fresh air, and how neat the appearance of the folded napery, the sheets and pillow-cases, bedspreads and towels all laid in nice precision with their smooth folds at the edge of the shelves.

When the family is small and not so much space is needed, a bureau with deep drawers may become a substitute for a room or closet; or a wardrobe may have the honour of being the linen repository, and will be found to answer the purpose admirably. Either bureau or wardrobe should be kept where the contents can be easily got at, and in a light store-room or a commodious well-lighted hall.

The care of linen, if there is much of it, is not inconsiderable. The work of darning

and patching and cutting and making over, as the pieces become thread-worn or wear into holes, is always on hand; but it is a very pleasant task and one in which a thrifty housewife takes pride.

It is a matter which each woman must decide for herself, whether the whole outfit is to be used in rotation, or a few pieces—just enough for a change—be used week after week until worn out, when others are taken from the pile to replace them. Both plans are pursued and commended by equally successful housekeepers.

Sheets and pillow-cases, whether made from flax or cotton, are known under the name of bed-linen; but table-linen is understood always to mean material made from flax.

Bed-linen may be machine-stitched; but table-linen, especially the napkins, is much nicer to be hand-hemmed.

To see quantities of fine embroidery and drawn-work on her linen is the fondly cherished ambition of nearly every woman. But not all feel they can afford extravagant embellishment and therefore content them-

selves, for the most part, with neat, plain hems, which prove, in the end, more attractive than anything else, when one considers what a laundress can do—how she can rip, and tear, and fray, and fade out the beauty that has taken so many hours, and so much precious eyesight to fashion.

Sheets need to be long enough to tuck well under the mattress at the foot of the bed and to turn over the blankets at the head. Eight yards is a fair measure for three sheets. The hems should be two inches wide at the top and less than an inch at the bottom. A sheet that is too narrow makes a very uncomfortable bed, as it is apt to wrinkle and form into rolls beneath a restless sleeper. It should be wide enough to stay placed, when once it has been tucked under the sides of the mattress.

The quality of sheeting is something one likes to decide for one's self. By some, the heaviest New York Mills is preferred; by others the lightest Wamasutta or its equivalent; and again, the medium weight is recommended. A beginner would do well to try a set of all three; using the heaviest ones for

cold weather, and the lighter ones for the spare room and for summer.

A regular muslin, of different widths and grades, is manufactured for pillow-cases. But yard-wide shirting can be used, made up crosswise instead of lengthwise, and in the size to fit one's pillows. The cases should be large enough to slip on and off easily. Lonsdale cambric is a delightfully smooth and fine material for pillow-cases. It lasts quite as long as the heavier muslin, and is much easier to wash and iron.

To insure its being even and straight after laundering, always shrink the cambric before cutting and making up. To shrink any white material, put it in a bath of warm water at night. It need be unfolded only enough to allow the water to permeate every thread. But when put out to dry, it is unfolded, and dripping wet hung lengthwise on the line, with many clothes-pins along the edge to keep it even.

Table-napkins and baby linen should be shrunk before making; but these may have a thread drawn and cut before shrinking, if

that way is the most convenient. All linen must be cut, but sheeting and shirting of cotton and cambric may be torn; first cutting the selvedge entirely through on both sides, rolling the raw edges under as the goods is torn across, to prevent the threads from breaking and tearing in the wrong direction. This is the only safe way of tearing very fine and thin lawns.

Especial regard should be given to the regulation of the linen closet—the towels, pillow-cases, and sheets each in separate piles, the small fringed napkins in a pile, the different sets of other napkins by themselves, the table-cloths in a snowy square, and the doilies together in smooth even sets. The fancy lace and embroidered pieces for table use should be laid out flat in boxes, where they will not be crumpled by contact with heavier things.

All the linen belonging to the dining-room—table-cloths and napkins, the doilies and covers for buffet and serving-table—should be changed at regular intervals, whether they seem soiled or not, if one would keep this room

immaculate. This does not refer to the lace or embroidery drawn-work doilies and centre-pieces one brings out for especial occasions. These things are put away after using and, with the extra care that should be given to nice things, can be used many times before they are cleaned.

Bed-linen should be changed once a week. The under sheet is replaced by the upper sheet, a fresh upper sheet taking its place. The pillow-cases are changed once a week, and mid-week also, if needed. Fresh towels replace the soiled ones each morning. In some households the week's supply of towels and wash-cloths for each room is furnished at once. Each room may have its own set of towels, soft damask or huckaback as its owner may prefer, and the bath towels, heavy or light, according to the taste of the user.

For kitchen dish-washing, a half dozen soft crash towels, and for the pots and pans, two very much coarser ones, are a good beginning. The glass towels and fine linen crash for china are to be kept for that purpose only, as they wear out quickly when put to hard

usage. Four of these will suffice as a beginning.

Good cooking is an accomplishment of which anyone may be justly proud. Tidiness and comfort go hand in hand with good cooking, and the housekeeper who knows how essential to the welfare of her family are these three things, spares no pains or trouble to provide them.

To be well versed in the proper values of different food-stuffs, so that each meal will offer real nourishment; to plan relishable menus; to see that the meals are served at regular hours and in the style most agreeable to the members of the household, is to keep house in the true spirit of home-making, and is good system.

To see that the house itself is cheery and homelike in its appointments and general atmosphere of comfort, its mistress always becomingly dressed, friendly in manner, and sweet in spirit, is good system.

To see that every part of the house is in order and clean and sweet from daily airing,

that the mending and sewing is well in hand, that the household linens are in their accustomed places, in readiness for immediate use, and that the supplies are not allowed to run out, in any department, is also good system.

The furnace should not be taken apart until after the warm weather has become settled; for there are many chilly days in early June and long rainy spells during all of May, when a small fire is a great comfort, if not an actual necessity. And for the same reason, the furnace should be put in order early in September.

In the late spring and early fall a gentle heat, night and morning, is a luxury, and can be furnished with little trouble by burning in the furnace a few small logs of wood such as are used in basket grates or small fireplaces. The money spent for a load of wood will be saved, perhaps, in doctor's bills. A wood fire warms up the entire house in a short time and can be allowed to die out as soon as its work is done; giving the household a sense of summer enjoyment and restfulness. No one can have quiet nerves or happy feel-

ings when shivering from chilliness in a fireless house. With the windows and doors closed to exclude the outdoor air, in order to keep warm, the atmosphere becomes vitiated and unfit to breathe.

A country house, which is occupied all through the summer, should have the furnace always ready for starting a fire, so that one may be built during the rainy periods of the hot months. This keeps the house dry and ventilated. A small wood-fire, quickly built and quickly out, is all that would be required.

Elderly people, sufferers from rheumatism, convalescents with depleted system, and little children are the ones to be most affected by a chilly damp house. There is no real economy in denying warmth to the family, when it can be had at so small an expenditure of money and time. It is a luxury that makes those who are well likely to keep so, and prevents the delicate ones from suffering actual misery. A fireplace supplies heat for only the immediate space about it; but, supplemented by the wood-fire in the furnace, a gentle grateful heat is diffused through all the rooms and halls.

Extravagance in all things is to be deprecated. It is the breath of unrest and dissatisfaction. The extravagant expenditure of money probably causes more distress than any other extravagance; and this applies to all sorts of people, whether they have little means which they should dispense frugally, or a fortune that may be spent lavishly.

What would be extravagance in a family of small income, would be perfectly proper for one having a large income; and what would be dignified and virtuous economy in the first, would be parsimony in the second case. The family that must cut corners to make the income suffice for its actual needs cannot be extravagant without doing harm to itself, both collectively and individually; and nowhere will system be found of greater service than in consistently apportioning the income to the various demands made upon it, and holding steadfastly to this division. If people with small means would consider their limitations philosophically and, when the desire arises to overstep the boundary line, would remain satisfied with the things they

can afford until more affluent days arrive, they would escape many of the embarrassments of the impecunious.

The happiness of most men is to see their wives well dressed, happy, and with fine surroundings. They work early and late to accomplish this end, bending all their energies in that direction; sometimes they even do wrong that they may bring coveted treasure to the discontented idol at home. In the majority of cases of defalcations the blame nearly always may be traced to discontent at home; and unless a man is by nature a gamester or there is something morally wrong with him, he is rarely to blame when he thus falls from the line of rectitude.

The discontented women in life are hardly ever those who work for money. These know the value of it, and know also how hard it is to earn it, how hard it is even to get a chance to earn it. And their view-point is very different from the women who know nothing of money, except the spending of it.

If the wives with a disposition to be dissatisfied with their small share of money,

and to complain of the husbands' seeming lack of ability to earn a larger sum, could exchange places with their husbands for just one year, they might see things in a different and truer light. They would see how full of struggle the business world is, and how much force it takes to keep a man abreast. And these wives might come to have more regard for the small income and its earner, and would be more patient and sweet and encouraging, and would make the home-coming, each night, an event to be looked forward to as an offset to the turmoil of the long day. And instead of filling the minds of their husbands with complaints of little domestic annoyances, the misdeeds of the children or those of the neighbours, these wives would, by a humorous recitation of these annoyances, lighten the heart and brace up the spirits. Many a dull moment may be changed into something quite the reverse, by giving a humorous turn to even oppressive responsibilities. The habit of complaint grows with use and, likewise, as much a habit of growth are cheerfulness and gaiety.

It is a question of how much housework a woman should take upon herself to do alone. With only two in the family, and where the house is small and her health perfect, she may do pretty nearly everything, except the washing, window-cleaning, and floor-scrubbing. This work is pure drudgery, necessitating much handling of heavy material, and unless one's muscles have been trained for this labour, the strain would be injurious.

And also, when the question of sewing comes up, it would be wise to consider all sides and determine just how far, in justice to herself, her family and her friends, she ought to go in that direction.

Besides the care of her house, the mending of the family clothing and household linen is generally as much as the average woman should undertake; and if there is any spare time, it would seem better to be given to recreation and rest rather than to sewing.

A baby in the household brings so much extra work that no mother can successfully cope unaided with full house cares, when to these are added those of the nursery. It

would be an illusion, soon dispelled, were she to attempt it. To work day after day and all of every day, with every hour at its full tension, makes life tense and wearing.

If the necessity should exist for such close economy, the plans beforehand should be made accordingly; and the establishment and scheme of living made so small and inexpensive that there may be accumulated a fund to draw upon for extra service and emergencies. Freedom from worry with time for reading and companionship, and that tranquillity which enlarges the heart and enlivens the spirit, is what makes life dignified and simple and happy.

CHAPTER V

THE LAUNDRY WORK

THERE are many ways of washing clothes, but perhaps none reach better results than the old-fashioned wash-board and boiler.

It is of much importance that a house-keeper should know a reliable method by which her washing can be done, and especially will this knowledge be of advantage when she has to instruct a maid unskilled in this good and homely art.

The first thing to be taught is that the clothes need to be sorted and placed in separate piles, putting the finest things in one pile, and such things as table- and bed-linen, white skirts, corset covers, nightgowns, etc. in another pile. Put the towels and knit cotton underwear by themselves, the wool garments by themselves, the coloured things

by themselves, and the stockings by themselves.

There are some articles of personal clothing that require separate washing. Soak them in a pail of lukewarm water until ready to wash at the last, and cover the pail closely. Handkerchiefs, to be hygienic, should be first washed by themselves, and then can go into the tub with the other fine pieces. Lay aside any stained table-linen: first, tea and wine stains must be dealt with in an especial way before being put in water; also coffee, oil, and grass stains, paint, etc. Some remedies for these will be found under the head of "Stains."

Any article that needs mending should be mended before washing; but when this can not be done, a few stitches should be put in, until the mending can be done properly, to draw the broken place together, so as to keep the garments in shape, and prevent larger breaks and longer rents.

Draw enough lukewarm water to cover the first lot of fine things to be washed. Add two tablespoonfuls of borax, dissolved in a cupful of boiling water, or use same amount

of sal-soda, and stir thoroughly through the water in the tub. Wet each piece in this water, lay it on the washboard and rub it all over with soap, using an extra amount where there are spots, soiled places, and perspiration stains and at the neck and wristbands. Roll up and place back into the tub. When all the pieces have been soaped, cover the tub and leave them to soak for about twenty minutes; long soaking sets the dirt and makes it harder to remove.

Now begin to wash, by rubbing each piece upon the washboard (excepting the fine lace-trimmed and delicate lawns, baby dresses, etc., which must be rubbed gently between the hands, and squeezed, never wrung out) with a long slow movement the full length of the board. A little extra soap may be necessary now and then. The soiled places, which do not yield to the board, may have more soap rubbed in and then be rubbed vigorously between the hands. Perspiration stains are likely to come out in the boiling and air; if they do not, there are other ways to be tried.

As each piece is finished, turn it inside out,

and throw it into the boiler, which, when half full, place over a good fire. Pour in enough cold water to well cover the clothes, and add a quart of boiling water in which have been dissolved two tablespoonfuls of borax. Add a tablespoonful of thinly sliced soap, and about two tablespoonfuls of kerosene oil, poured from a cup. Stir this through the water surrounding the clothes; cover the boiler, and leave it to boil about fifteen minutes, counting from the time the boiling begins.

Never allow any one to pour oil direct from the can into the boiler. This precaution is taken to avoid the danger of explosion, and to have the measure correct. Too small an amount of oil will not suffice as a cleanser, and too large a quantity will leave an unpleasant odour.

While the first lot is boiling, get the second lot to soaking, and by the time that is ready to go into the boiler, the first lot may be taken out.

With the clothes-stick, lift out carefully from the boiler piece after piece and throw

them into a tub of clean warm water. This is called "sudsing," and is for the purpose of removing the soapy water. Using the wash-board will make this an easier process, and after rubbing and wringing out each piece, put it into a tub of cold water. Rinse it here thoroughly before adding the next piece, leaving it in the rinsing water until all the others from the sudsing tub are in. Then, in a third tub, prepare the bluing water. Wring the pieces out quite dry from the rinsing water, and rinse well in the bluing water. Do not let them remain in the bluing water, but wring them out directly and put them in the clothes-basket as soon as well blued. Do not wring them dry, as the wetter the clothes are, when hung out in the open air and sunshine, the sweeter and whiter they will be when dried.

Lay aside the things to be starched, and hang out the others while the second lot is boiling, proceeding with them as directed with the first.

The sudsing water will do to soak and wash the towels and cotton knit underwear in.

These can be soaking while the second boilerful is being hung out. Add a tablespoonful of dissolved borax or sal-soda to the sudsing water before putting in the towels, etc. The boiler will need to be replenished with a little more water and an extra spoonful of borax and kerosene oil, to replace that which has boiled away.

The rinsing water must always be changed for each separate lot of clothes to be rinsed, else the clothes will not look clear and white when dried. If the first rinsing water looks soapy, put the things through a second one before bluing them.

Put the flannels into fresh warm water, rub lightly with soap and rub upon the board until they are clean, then rinse in warm water, and soak for ten minutes in hot water in which borax has been dissolved, allowing a tablespoonful to two gallons of water. Wring out lightly, shake well to expel the water, and hang out in the sunshine to be dried quickly.

Freezing does not injure or shrink some weaves of flannel and wool knit goods. If the day has clouded over, it is better to wait until

a clear sunny day before washing woollens. Coloured flannels must have the same care as coloured muslins and calicoes, to prevent fading, and borax must be used sparingly.

Petticoats and the woollens and flannels, which are not worn next to the body, are to be put finally through a water thick with soap-suds. Fine white soap must be rubbed into them until the water (just enough to cover) is nothing but a thick creamy lather. Bluing may be added if one likes. Do not wring, but strip the suds out with the hand, shake thoroughly, and hang out. When dry, they will be soft and delightful to the touch.

Undervests that show signs of shrinking may be stretched over a shaped board, the circumference of which should correspond to that of the wearer. Any carpenter will fashion such a board for a trifle.

Sal-soda will melt wool goods, and strong powders will full them up. Fine white soap, some makes of naphtha soap, and borax are safe agents.

It is a good plan to iron the flannels while fresh from the line and just a trifle damp.

They must be ironed on both sides, and be made perfectly dry, by a not too hot iron before putting aside.

The calicoes come next. Soap them or not as the quality of the colouring calls for. If preferred, a good soap-suds can be made, and after soaking a few minutes in this, the things can be then rubbed out. Put a spoonful of salt in the rinsing water.

Naphtha soap of some kinds can be used upon the most delicate colours without fading them, even upon blue, which it is especially difficult to wash well. It is time well spent to try little pieces of the goods with different soaps, and when dry, note the effect.

Lawns and prints, with much white, must be washed first, starched and hung out in the shade; then the darker pieces. Do not use borax or sal-soda or washing powders with coloured clothes, as they are almost sure to start the colours to running, or fade them, which is nearly as bad.

Stockings may be cleansed, after rubbing them on the board, by boiling, soap and a little kerosene being used in the water. They

must be hung out as soon as they are rinsed. Add a little salt to rinsing water.

After washing the kitchen aprons, window and house-cleaning cloths, dusters, etc., the stained articles which have been soaking in the pail are to have attention. Wash and wring them out of several waters, to remove extraneous matter, then rub on soap and leave them to soak in lukewarm water in which is dissolved a half cupful of sal-soda, and proceed as directed with the white clothes. Longer boiling may be required for these than for the other things. If the stains do not entirely come out, rub on naphtha soap and lay them soaking wet upon the grass, wetting them from time to time. Bleaching on the grass requires a day and a night, the effect of the night air being quite as needful as that of the sunlight.

In 'winter all the small articles, handkerchiefs, table-napkins, collars, etc., may be put into a cheese-cloth bag, or one made of coarse lace net, and hung out to freeze. They will thaw quickly indoors, and can be folded away for ironing.

All things that are similar should be hung on the line together: the table-cloths and the sheets in one cluster, pillow-cases and towels together, stockings by themselves, undershirts in a row, and so on. This makes a yard full of clothes look systematic, and far more pleasing, when viewed from the windows, than a promiscuous commingling of the different varieties.

Table-cloths and sheets should be folded once crosswise the centre, and enough of the fold be placed across the line to allow the clothes-pin to catch it securely. This plan prevents the cloths from being worn or torn either from their weight while upon the line or when pulled off after drying. Another reason for hanging these pieces crosswise is that the threads running lengthwise are stronger, and are better able to support the strain upon them when swinging from the line. Clothes-poles lift the sagging lines from the ground and up into the air, so that they may dry better.

When the things are ready to be taken down, all the unstarched pieces should be

folded neatly and as free from wrinkles as possible, and put into the basket without crumpling. When sprinkling time comes, the extra pains spent thus will be appreciated, for time as well as strength will be saved, as less dampening will be necessary and less time will be consumed in ironing the laundry. Where a laundress is hired by the day and is expected to do some ironing, this plan will be found an economical one, as many of the pieces will be found ready for the iron without sprinkling.

Starch is made in this way: Allow for each article, big and little, a heaping teaspoonful of the best starch. If all the pieces are large, a tablespoonful or a little more should be allowed. Pour on just enough lukewarm water to melt the starch into a cream; then, while stirring constantly, add water from the boiling tea-kettle, and stir until the whole is clear. A heaping tablespoonful of starch takes a scant pint of boiling water.

Set the vessel on the stove and stir until it is thoroughly cooked—about a minute, perhaps. Add now a small tablespoonful

of kerosene oil to each quart of starch, and stir the mixture well. If the boiling water has been poured in fast enough, or slow enough, and if the stirring has been properly done, the starch will be free from lumps and will not need straining; but if it is lumpy, strain it through a coarse cheese-cloth. The oil prevents the starch from sticking to the flat-irons when ironing. Use a wooden spoon, and be sure the pan is perfectly clean and free from rusty places, otherwise rust spots may appear on the clothes.

The starch is to be made as soon as all the white clothes are washed. Use only a portion at a time, adding more, as needed, from that in reserve. The white things needing the most stiffness are put in first; then the others, each piece being squeezed out before the next is put in.

The delicate lacy articles needing starch should have some very much diluted, and to make them sheer, they should be clapped between the hands a few minutes after starching. If pillow-cases and table-cloths are to be starched, the starch should be much diluted.

This very thin starch is called "water starch," and is for the purpose of making napery, if not of a very rich texture, iron smooth. Extra fine table linen, if ironed very wet, needs nothing to beautify it.

Starched things must be entirely dry before they are sprinkled or when ironed the starch will stick to the iron.

Several hours before ironing time, or the night before, dampen the clothes by sprinkling each piece all over delicately with clean warm water, then fold the pieces evenly, roll them up, and place them side by side, close together in the clothes-basket, which should be lined with old sheeting. When all are in, take the overlapping ends of the sheeting and cover the clothes, to exclude the air and keep in the dampness.

Calicoes, gingham, linens, and all muslins or coloured lawns should be sprinkled but a short time before they are ironed: and when composed of colours which may possibly run, should be dampened at the time of ironing, first by a light sprinkle, and then by sponging the spaces not damp enough to iron smooth.

At the side of the table or ironing board have a bowl of water, wad up a piece of soft white muslin or old table-linen, dip it into the water, squeeze a little, and sponge over the dry places. This sponging cloth is also of use to rub off any spots on any starched pieces, made by the iron scorching the starch.

Iron coloured things on the wrong side when possible, and use cooler irons than those used for white goods. The irons must be cleaned before being heated and their smoothing-sides should be rubbed with wax before the ironing is begun.

Iron at first some of the coarser and plainer things, until the irons are in working order; but not all of them, as they will be needed now and then, to take the first heat of the iron, which would be disastrous to the fine and expensive fabrics.

Underwear that goes next to the skin should be ironed smooth, inside as well as outside.

The ironing boards should be covered with two or three thicknesses of flannel pulled very smooth and taut and tacked on securely. An old blanket is of use here, and over this

tack on two layers of sheeting. A third layer to be ironed upon needs only to be pinned in place. Fasten with a pin every few inches underneath so as to make a removal easy; ironing cloths have a trying way of becoming disfigured with scorching and other discolourations incident to their use. Have several ironing holders, as they get uncomfortably hot and a relay of cooled ones is a convenience. A folded cloth of muslin upon which to wipe and wax the irons, a piece of wax, and the ironing stands should be placed at the right hand of the board.

Make a cushion of several layers of blanket, upon which to press out lace, embroideries, buttons, and button-holes. These things are ironed on the wrong side, the flannel cushion allowing the flat-iron to glide smoothly over uneven surfaces, without pulling the fabric out of shape. It saves the buttons from being jerked off, and the button-holes from being stretched and edgeworn; it raises the pattern on the embroideries, and makes the laces soft and pretty.

Flat-irons should be of a perfect smoothness,

with no sharp or jagged edges to cut and wrinkle the goods being ironed, and they should be kept in a dry place; rust is hard to remove, sometimes spoiling the iron.

To make the work go easily, there ought to be at least three large flats, besides one small one, weighing four or five pounds, for little delicate pieces. One of the three may weigh nine or ten pounds, and the other two seven pounds each.

Expert laundresses use polishing irons and others of various shapes, some with long slender points, for their work; but the first four just described are all that are really needed for simple family work.

Gentlemen's shirts are generally done at some regular laundry. If, however, they are to be done at home, a few demonstrated lessons will be required, as no inexperienced person can successfully do up shirts by simply reading how.

As each article is finished, hang it on the clothes-bars so that it may get thoroughly dry and aired. Clothes may be ironed until thought to be entirely dry, but if put away

without several hours' airing, they will not be so sweet, and they may be found wrinkled and blistered when taken out, possibly mildewed.

Skirts and dresses are improved by being pinned on the lines by the bands, and being left in the sunshine a few minutes.

Sheeting and underwear, and everything belonging to a baby, must especially be free from dampness. All sorts of evils arise from using damp, unaired clothing or bed linen; and delicate persons should have their things aired before using, if they have been put away for even a short time.

To make a comfortable rest for the feet of the ironer,—for ironing-day is hard on the feet,—sew together several layers of ingrain carpet securely at the edges. A yard square is a good size, and this little mat can be rolled away with the other ironing things when not in use.

Get the ironing board of the largest size; for general use it gives far greater satisfaction than the smaller ones. This rule applies also to the family wash-board. Some young

housekeepers think that because the family is small the house-furnishing things should be so too. They forget that the clothing for individual members of a small family is apt to be quite as large as that worn by the members of a large family.

The glass wash-boards are preferred, by many laundresses, to those made of zinc. A couple of little nursery wash-boards will come in handy for the kitchen and nursery. They fit into a pail or deep basin, and can be used for the many little things that daily need to be rubbed out.

The washing of blankets must be undertaken in the morning of a clear, sunny day, when the atmosphere is free from moisture. They must be washed and hung out, one at a time, before the washing of the next one is begun. They should be shaken, first, to free them from dust.

Make a strong soap-suds of white soap, soak the blanket in this for a few minutes; then souse up and down awhile, rub lightly on the board, rubbing spots between the hands. Draw another tub of warm water, make it

soapy as the first was, and souse again. Then rinse in warm water, in which two tablespoonfuls of borax have been dissolved in a little hot water. Let the blanket stay here several minutes, then put it in just enough hot water to cover it, and rub on white soap until the water becomes nothing but lather. Strip out the suds or lather with the hands, shake hard, and hang up. .

Blankets may be hung lengthwise along the line. Put just enough of the edge over the line to secure it, and set a clothes-pin about every foot. Blankets washed after this rule, after drying, are soft and fluffy. Do not iron them, but fold evenly and put away.

After all the washing has been gathered in, take down the line, looping it together over hand and elbow, and put it with the clothes-pins. A clothes-line left out in the yard is unsightly, and becomes dirty and weak from alternating rain and sunshine. The clothes-pins should be kept in a stout bag made with a strap to go over the shoulder, knapsack fashion, when clothes are to be suspended from the line.

If a storm comes up while the washing is on the line it will do the things no harm, even if they remain out all night. This will not do, however, for the woollens and coloured things; these ought to be taken down and dried by the fire, on the clothes-bars or on a line strung across the kitchen or laundry.

The tubs must be washed out, and if of wood, a little water may be left in each one to prevent drying up and leaking. When the washing is finished, the floor must be cleaned. Unless carefully watched, maids or laundresses will be apt to use the boiling-suds for this purpose. This water, being impure, is unwholesome for anything but flushing the waste pipes. Fresh clean water should be used for wiping up the floor.

CHAPTER VI

THE MENDING BASKET

BY judicious mending, the durability and usefulness of much of the family clothing can be doubled, sometimes more than doubled. This applies to undergarments, hosiery, dressing-sacques and dressing-gowns, night-gowns, muslins, lawns, and everything connected with the wardrobe, except the dresses of cloth and silk. These last should be taken apart and made over, before they reach the mending stage, thus giving them a new lease of life.

In some families, there is no mending basket. As soon as thin places or holes appear, the clothing is laid aside to be passed on to others. The table-linen, sheets, pillow-cases, and blankets share a like fate. This is a nice way to keep the mending basket empty, and not an ungenerous one. But it is an expensive way of managing.

Some people become attached to their clothes and, from a feeling of sentiment, love to wear them as long as they can be kept fit. Others take pleasure in them only when they are new, never repairing or altering, but wearing them until they are ready for the rag-bag; first they are worn for best, next for second best, and then as working-dress. This last plan is not to be commended. A working dress should consist of something plain and pretty and extremely neat—requirements which cannot be filled by taking worn-out finery for the purpose.

If one is not able to buy suitable gingham and calicoes for morning house wear, and if, from principles of strict economy, it should seem expedient to use partly worn street dresses, these should be ripped up and, all stitches having been picked out, mended, washed and ironed, and recut into some simple fashion without elaborate trimming. A band of fresh braid at the bottom of the skirt will make it neat and trim; frayed or faded trimming is detrimental to any garment, and should not be used, even on a re-made article. But,

on the other hand, an old garment properly made over, mended and pressed, with fresh trimming, will look like new.

One need not be bound to the white shirt-waist, so universally worn with odd skirts. The outing cloth, in delicate shades, is appropriate for cool weather. It should be of simple make with turn-over collar and cuffs that may be turned back when one is washing the dishes or mixing cake or bread. These waists keep fresh longer than the white ones. A narrow black four-in-hand tie gives a stylish finish.

A silk waist is not suited for morning wear as it soils easily and wears badly. After the silk waist or blouse has seen its best days it can be cleaned in naphtha or, if washable, washed and ironed, mended carefully, and, with a fresh stock and perhaps freshened trimming, be used for afternoon home wear. By wearing such a waist one saves the best ones, which should never be worn about the house, but taken off, brushed, and put away. Nothing is harder on good clothing than to wear it round the house. The seams get threadbare,

the shape is spoiled, wrinkles come, and a general shabbiness appears long before it should. So, while it may be troublesome to remove one's dress and best shoes upon returning from church or calling, it is a saving which in the end is well worth the pains. And this is the time to put on the half-worn finery. The little China silk dresses and the fancy waists are dressy and becoming, albeit they are old and mended, cleaned and made over. Any valuable lace, with which these garments may be trimmed, should be carefully ripped off, folded smoothly, wrapped in soft paper and put away in a box; it will come in handy sometime in trimming a new dress. Good lace should have the most careful treatment possible, and should never be subjected to second-best wear.

The old waists can be retrimmed to make them dressy with some pretty imitation lace. Thus in exchanging the new gown for the old, one is still attractively arrayed. Black lace, as trimming, is not so suitable for house wear as something in white, ecru, or cream.

Severity in afternoon house dresses should

be avoided except by those to whom such a style is especially becoming. Most women, to be effective, require a little fulness, and a little gathering and tucking in the ornamentation of their frocks. The family always appreciates a daintily-robed matron. Most men and most children are so sensitive to carelessly dressed, dowdy-looking wives and mothers, that the pleasure of home life is sadly marred by such visions. It is not expensive dress that is needed or desired for everyday use, but tasty, simple, and becoming things. One can be as exquisitely gowned in a linen lawn or a ten-cent cotton lawn, made in some modish and effective manner, as in an embroidered Swiss costing dollars a yard.

To mend a small thin place so that it will not show, it should be darned all on the wrong side; and if properly done, it will not disfigure the garment. Use fine thread and take little stitches, one thread for each stitch, skipping several threads between each stitch so that the stitches may not be conspicuous on the right side. This running must be made as regular as possible. Darn across the

thin place, following the threads of the fabric in even lines. The thread must not be pulled tight or the darn will be puckered and unsightly. If there is a hole, and it is in a place where it will be conspicuous, darn across the hole and thin place, following the threads of the fabric, and fill in the hole, weaving fashion. These crossing threads can be put in on either the right or the wrong side of the fabric. The old rule to "Darn on the wrong side and fill in on the right" is a good one to observe, when a darn for beauty is wanted; but very often it is desirable that a darn should not be apparent, and in such a case, the filling in would better be done on the wrong side. If cleverly darned, when the place is neatly pressed with a hot iron, it will scarcely show.

If there is a hole or tear, of any considerable size, it will be better to baste a piece of the goods underneath and darn on that, matching the threads and pattern as closely as possible. Baste the piece on carefully, see that the edges of the torn place are drawn evenly together, and keep the threads of warp and woof straight. Then, over the patch-piece, a

piece of pliable writing paper may be basted, and the darning may be done against (not through) this, if the work is to be made easier. An experienced darning darning against the finger without the aid of the paper. When a patch-piece is set on, the place needs to be darned only one way, the filling-in being unnecessary; and in order to catch the edges perfectly, the stitches had better be taken on the right side.

Ravellings from the material itself are used, sometimes, for darning; and for broadcloth and other fine wool goods a hair is taken to draw the edges of a rent together. If sewing silk is used for darning, it is better to untwist and split each needleful, in order to make a pliant thread. Thus treated, it will be less noticeable and the work, when finished and pressed, will be flat and smooth.

If a waist needs the sleeves mended at the elbow, re-enforce the place with a patch-piece large enough to cover the thin part surrounding the hole. Rip up the lining, if the sleeve be lined, and set the patch-piece against the sleeves on the wrong side. If the material is

thin, a patch thus put in might show from the outside; in that case, rip up and cut off the worn part. Take the part cut off for a pattern, iron it smooth, and lay it on a piece of new goods. Then cut out, cutting the new piece a little longer to allow for seaming it on. A small bias band, or trimming or faggoting will conceal the seam. The other sleeve is to be trimmed to match it.

A worn place on the waist under the arm can have a piece set in. Pull the edges of the hole together loosely with needle and thread, and baste a piece of the material firmly on the wrong side. Delicately overcast the edges of the patch-piece to the waist, then cut out the worn material, leaving enough to turn in its edge, and hem this neatly to the inserted piece. This makes a neat piece of mending. A small patch will not show, put on in this way. But if of any considerable size, it may be put on the outside in the shape of a bolero, the edges turned in and stitched on the outside, the opposite side of the waist having a piece put on to match. This is oftentimes

a pretty addition, making the waist look quite new and changed.

Mending knitted wear is pleasant work if one knows how to go at it, but most tiresome in the absence of such knowledge. Put the place to be mended, wrong side upward, flat upon the table or lap-board. Draw the edges of the holes together and place a patch over the spot. Always allow a margin wide enough to cover fully any thin or thread-worn space around the holes. Pin the patch every inch, to keep it smooth and prevent it from slipping, and catch-stitch the raw edges down to the garment (catch-stitch is known also as flannel-stitch and herring-bone). This prevents raw edges from fraying and is less clumsy than turning in the edge and hemming it down. If these stitches are uniform, the patch looks neat on both right and wrong sides. Remove the pins, as each is passed, and when the patch is all sewed on, turn the garment on to the right side and cut out the ragged portions; turn under the edge neatly, putting in a pin at every inch or basting securely, and hem down to the patch with

strong thread. The thin places may be darned back and forth lightly, to stay them.

If the garment is old and frail, simply run the patch on. It is a waste of time to sew painstakingly on things that will last but a few washings more. The object in such cases is to get all the good one can from the clothing, without expending labour and time unnecessarily. Coarse mending is all that is required, just enough to keep the pieces neat in appearance and prevent them from becoming ragged. If, when turning under the edge of anything to be hemmed, it is inclined to curl and draw, cut a tiny slit here and there which will give the required ease. The slit must not be so deep as to show beyond the edge when it shall be turned under.

Make a small secure knot in the thread when starting to sew. A large knot does not look nice and a loose one will pull out. Fasten the thread by sewing over and over, making each stitch smaller than the preceding one; pass the needle through again, draw the thread tight, and cut with the scissors. Breaking or snapping off the thread, and the careless

fastening of it, is the cause of much annoying ripping.

Darn stocking feet altogether on the right side; this makes a smooth and soft surface within. An inside darn is far prettier, but it is hard on the foot that has to wear it. If the shoe is a tight one, the irregularity in the stocking or sock is painfully felt; and if loose, the rubbing of the foot against the uneven surface of the threads and the edges of the darn causes callosity, blisters, and other troubles.

Large holes, especially in the heels, may be more successfully patched than darned. First pin into the heel of the stocking a piece of canton-flannel somewhat larger than the hole; draw the hole together to keep the heel in its original shape; then baste and catch-stitch the raw edges of the patch down to the stocking, and catch-stitch the edges of the hole down to the patch. Canton-flannel makes nice soft patches for heavy hosiery. Let the patch extend over the thin worn part of the stocking, and darn back and forth to strengthen. Patchesshould go on the inside of the stocking,

being soft and pleasant to the touch; the fuzz side should be next to the skin.

Before worn hose are given away, they should be neatly patched. A nicely mended pile of socks and stockings makes a most comforting addition to the wardrobe of some hard-working mother, who has neither stockings to mend nor time to mend them.

Some darners prefer a darning egg; others use a shaped cardboard, slipping it within the foot and weaving the needle back and forth upon this. But there is no easier or nicer way, when one has learned it, than darning over the hand. Slide the forefinger of the left hand within the stocking, and keep it under the needle, to guide it dexterously in its course. There is a good deal of satisfaction in being able to do darning and mending neatly and well.

Stockings that are to be given away should be attended to each week as they come up from the wash; for if allowed to accumulate, the task would seem so great that one would feel too discouraged to undertake their repair. This is nice work for little girls who are begin-

ning to take an interest in doing things for others. A little "Thimble Club," for the purpose of mending old garments to be given away, would be of lasting benefit, and afford much real happiness to those belonging to it. An hour a week would accomplish much, if the kind little hands had some older person, experienced in sewing, to supervise and instruct them.

Gloves that are merely ripped should be overcast with thread or sewing silk to match; but when a hole is worn through the kid, it must be filled in with a lace stitch. First button-hole stitch the entire edge of the hole; then put a second row of button-hole stitching into the first row, skipping a stitch now and then, put a third row and, if necessary to fill up the hole, a fourth or fifth row, always skipping a stitch now and then in each row, so that finally, in the last inside row, there will be but two or three stitches, which are to be drawn together and fastened. This way of mending finger holes in kid gloves is so pretty that, even if the mending is noticed, it does not in the least disfigure the glove.

The large a glove can be improved in the fit by making a small tapering seam down the middle of the palm.

When sheets become a little worn, economical housekeepers find it a good plan to split them down the middle, sew the selvages together, and hem the sides. By making a flat double seam, the work can be quickly put through on the sewing-machine and will do as well as if overcast by hand. To make this flat seam, lap one selvedge a fourth of an inch over the edge of the other, baste it firmly, and stitch first one selvedge and then the other. Only one basting is needed for such small laps.

Pillow-cases when worn out, if quite long ones, may be cut off at the worn place, seamed across, and used for small pillows. Small pillows are restful for a change or a prop, and every bed should be supplied with one or two.

Table-cloths take a new lease of life, if one cuts off an inch-wide strip at one side and at one end, and hems the raw edges. This gives a new line for the middle crease when

ironing it, and a new line around the border where the table edge comes in contact with the cloth.

As soon as table-linen begins to show wear, a constant lookout should be kept for little breaks and each piece mended with fine soft embroidery cotton, with the smallest possible stitches. A fine cloth must be delicately and smoothly darned, only one thread of the warp or woof being taken up with each stitch. A darn must not be puffy or puckered; and when the crosswise stitches are taken, the same care must be observed. The threads must be taken on the needle one by one; otherwise, the darn will not look flat and woven, but thick and lumpy. And instead of being a work of art, it will be a blemish.

For darning fine things, use the long slender cambric needles called sharps. They must be large enough in the eye to carry the thread easily through the fabric. A milliner's needle may be of service, if a longer one is needed. For stocking darning, the short darning needles are easier to handle than the long ones. Use large-eyed needles, so that the

darning cotton may go through the web without hard pulling.

There is no real economy in buying cheap house-keeping linens or coarse, sleazy, cotton muslins. A few months' wear only is needed to cause broken threads and thin worn places, and then these materials must be replaced at more expense. It pays, in the end, to buy standard articles and to take care of them by keeping them in first-class repair; either before they go to the wash, or directly afterwards. No garment should be put away from the wash without having been inspected, to see if buttons are in place, rents sewed up, and thin places reinforced with pieces of goods large enough to prevent premature tearing.

A work-box fully supplied with needles, an assortment of thread, buttons, hooks and eyes, a thimble, and a pair of scissors that will cut should be kept handy to the laundry or kitchen, as a good deal of the mending can be attended to before the clothes are taken from the clothes-bars. In small families, some maids like to take it upon themselves to do the coarse mending and patching; and when such

a maid is a good needle-woman this service is sure to be a great help to the mistress. It is a good plan to keep a bundle of patching material, smoothly ironed out, in the laundry work-box, so that when the maid has a few minutes to spare for her sewing, she need not waste time by hunting for her tools.

When the table-cloth begins to show too much wear to make mending worth while, cut it up and make over into napkins or tray cloths, or if of very fine quality, cut into sizes to fit the afternoon tea-table, either hemming or fringing the edges and, brier-stitching just back of the fringe. The worn parts of table-linen may be converted into bread and cake cloths, by making them double, and machine-stitching them around the edge twice, half an inch apart, and whipping to keep them from fraying.

A coarse brier-stitch, using a large-eyed needle and the glossy crochet cotton, makes a pretty edge as well as a firm one. The stitches can be a half inch apart, a spacing which makes the work go quickly. The odds and ends of old linen, not good enough to be

sewed into anything, can be fringed and used for traveller's lunch-boxes as napkins and doilies.

Old soft linen, to be used for sore fingers and other bandaging, should be washed and boiled to cleanse it thoroughly, ironed and folded away out of the air and dust. A small roll may be kept in the kitchen closet in the little box containing the carron-oil bottle. Carron oil is one of the oldest and best known remedies for burns and scalds. It consists of equal parts of linseed oil and lime water, and no household should be without a bottle of it on the kitchen shelf. It must be well shaken each time before using.

CHAPTER VII

SWEEPING DAY

NICE little dusting caps can be made of large fine linen lawn handkerchiefs by tying a knot in each corner; these are lighter to wear than those made regularly of muslin, and are easier to wash and iron, as the knots are untied when sent to the laundry. A very thin starch may be used, just enough to make the fabric iron smooth.

When the family is small the parlours do not need a thorough sweeping nearly as often as the parlours of a large and active household, where card parties and dancing make extra dust. If one lives on a dusty thoroughfare the sweeping will have to be done at more frequent intervals than if the house were differently situated; for rooms should not be neglected until they become dingy, and dust

has settled down into fabrics and deep carvings.

A floor which is not widely covered with carpet or rugs is sure to require frequent attention, and unless there is plenty of hired help to do this work, expansive carpets should be used.

Occasionally, perhaps once a year, table salt may be freely scattered over a carpet and swept off; this is a good cleanser if it is dampened very slightly. It would not be advisable to try it on very delicate colours or on cream-coloured grounds, as all moist substances mixed with dirt give a perceptibly grimy appearance to anything that they come in contact with.

Sweepings should be put into a paper-lined basket; a conical-shaped peach-basket makes an excellent receptacle for sweepings. If they are put in a waste-basket, it will soon be ruined and fit for nothing else.

To sweep a room properly takes time and management and strength; so if any of these prerequisites are lacking, it would be better for the sweeper merely to brush up the apartment temporarily and wait for the right con-

ditions to appear. When the favourable occasion presents itself she must don a light sweeping cap; chamois or rubber gloves that are intact and loose-fitting; a short cotton skirt and sacque, or shirt-waist, of ample proportions and thin enough to be comfortable when exercising; and shoes that are easy-fitting, with low flat heels.

The windows may be opened top and bottom, to admit a free circulation of air, during the time the room is being put in order for the broom, but must be closed when sweeping begins. The bed, which has been airing since it was vacated, must be thoroughly brushed, that is even to its innermost recesses, the dust removed from the wrinkles and tufts of the mattress and lightly beaten up with the flat of the hands. Shake each article of the bedclothes while making the bed; beat the pillows, making of each pair of corners a pair of mittens, and work the hands thoroughly through the feathers to separate and make them fluffy. Good live-geese feathers are like down after this exercise. When the bed is made, cover it with a muslin cover and,

after dusting the ornaments on mantel, bureau, and stands and the cushions on chairs and couch, place them carefully upon the bed; then spread another muslin cover over them. This keeps out all dust. When the room is finished, the covers are taken off and shaken in the yard. If shaken from the window, the dust is apt to re-enter the room and settle over things again. If there is no yard, they can be hung from the window, which can be closed down on them. Thus the dust gets an opportunity to blow away. Gingham and calico are good materials for these covers.

Any clothing about the room must now be put away, newspapers and litter disposed of; the splasher at wash-stand taken down to be replaced, later, by a clean one; the curtains gently shaken or, if soiled, taken down and replaced later by clean ones. If the curtains are very fine and therefore frail, they should be wrapped in dust covers; but the ordinary swiss or net curtains that wash easily need only to be dusted and switched back out of the way.

Dust the furniture, and either cover com-

pletely or remove to another room. If there are small rugs, send them to the yard or to the rug-cleaners to be dusted. Brush the screens and window-blinds, before beginning to sweep, and all of the wood-work; and at the same time see that the crevices in the mouldings and base-boards are brushed free from the settlings of grit and dust. The cornice and side walls should be dusted with a feather duster, but to the wood-work a painter's duster must be applied. This duster is a round brush of long, fine, and flexible hair bristles which run to a point. These brushes, which are not cheap (the best ones costing about a dollar), are not to be used on piano-finished furniture, but on painted, varnished, or oiled wood, and are indispensable to the housekeeper who would keep her wood-work free from dust and would not have it injured by neglect or careless dusting.

Brush out the door panels and mantel-piece and also give close attention to the grooves and carvings in the furniture. Brush the back of each picture with the brush, but use soft feathers and a soft silk cloth for the

frames, if of gilt. For crevices and corners wrap cotton wool around a small skewer or sharpened lead pencil; go lightly, or these may scratch.

While the air is circulating freely, the wardrobe closets can be aired; each garment, taken from its hook, shaken lightly, brushed gently, and returned; the closet floor wiped up with cold water, to which a tablespoonful of sal-soda or kerosene oil has been added. Leave the door open, until ready to begin sweeping, to air the interior parts of the closet and the clothing hanging there; then close it tightly to exclude the dust. By taking these precautions, moths can be dislodged before they have a chance to do harm; the clothing is kept fresh-smelling, and dust, which is so ruinous to clothing, is prevented from settling into the creases and folds.

Close the windows now, if the wind stirs the air in the room at all. If the room is carpeted all over, use a whisk-broom for the corners and sweep the edge of the carpet a foot from the base-board. Dirt that lies in the crevices, where the whisk-broom cannot reach

it, can be dislodged with a wooden skewer. Dust walls and cornice, mantels and mirrors.

Now run the carpet-sweeper once all over the floor and follow this with a fine, pliable broom; sweep lightly, going the way of the pile, if the carpet has a pile. The sweeping must be light, to dust up the dirt lying near the surface; hard sweeping, that is, digging into the fabric, is destruction to carpets. When a carpet or rug is so filled with dust that one must dig into its depths, it is time for it to come up and be sent to the cleaners. Sweep the room in sections and take the dust up with the carpet-sweeper; brush lightly again with the broom and take up the dust with the sweeper.

While the dust is settling wash the crockery, scouring off any stains with kerosene oil, or bristol brick, or any other harmless scouring soaps sold for such purposes. After the dust is settled, wipe every bit of wood-work and furniture; then remove the dust covers and open the windows for a free circulation of air. The windows can be washed at this period.

The cleaning of rooms containing a piano

and other heavy furniture should not be attempted alone. One person cannot move bookcases or other weighty pieces about, without danger of racking them. Sometimes a table-top is twisted from its foundation or a caster is wrenched from its socket, legs are loosened, and the general strain upon these articles tells, sooner or later, to their disadvantage.

A table should be lifted by placing the hands beneath its body and by grasping this lower part; neither table nor stands should be lifted by their tops. Every caster in the house should be oiled occasionally, to make the moving of the things easier. When bookcases are moved across carpeted floors, the books should be removed first, unless the cases are extra strong and have readily revolving casters. This is a good time to dust the books; frequent dusting is good for books.

The furniture can now have its dust covers removed and be put into place; the ornaments and rugs and other things, also, can be put into their places, after which the work is finished for that time.

Brooms should never be dampened when carpets are to be swept, nor should wet tea leaves nor wet paper wadded up be used on carpets. A damp cloth may be used in time of sickness, when it is not safe to use broom or brush; and sometimes, after sweeping, a slightly dampened cloth may be passed over the carpets. Water and dust make mud, and while, for the minute, the place may seem cleaner and look brighter, it is only in seeming, for soon the mud will turn to dry dust and things will look dingy long before their time.

Good new brooms, brushes of various kinds, cheese-cloth, reliable furniture-polish, and the proper use of these accessories all contribute to make housework easy. Brooms may be soaked in hot water for a few minutes, if they are to be softened and cleaned. The brush end should thereupon be spread out fan-fashion, and hung up to dry or placed against some support with its handle end resting on the ground.

A kitchen with bright tinware, burnished brass and copper utensils, white linoleum

floor-covering, white wood tables that have been sand-scoured, and a stove glistening with black lead, is a very pleasing picture; but when one remembers the hard work, the back-ache, and the hand and arm strain which were doubtless necessary to make such a picture possible, one asks, "Is it worth while?"

The English kitchen is noted for its brilliant array of brass and copper utensils; time and service seem to count for little there. But here it is different; and women are oftentimes forced to do their own work, for lack of the efficient help that would keep their kitchens in the same coveted radiance which only scouring brings. It is very unwise for a woman to attempt the task herself, and there are but few private kitchens in this country where, even for hired help, the work is not made easy and lightened in every possible way. For cooking, enamelled ware is used almost exclusively. The floor-covering of the kitchen is of dark smooth linoleum, which only needs to be mopped in order to be kept clean; the kitchen tables are covered with white enamelled cloth or zinc, to save scrubbing;

enamelled or porcelain sinks are provided, with wainscots of porcelain tiling a yard high: thus every labour-saving device is provided. So the housekeeper should consider her own ease, as well as that of her servants, and not impose upon herself any superfluous labour.

If the work in the kitchen is done thoroughly once each week, there will be but little need for other cleaning, beyond brushing up the floor and dusting the room every morning after the ashes are removed. Any grease, or other things spilled upon the floor, must be taken off at once, to save extra labour later; and if due attention is given to working carefully, and keeping things in order, that is, putting things away in their places as soon as one is through with them, the kitchen will always look bright and clean, without the continual work some precise housekeepers think so necessary.

A good way to begin the kitchen cleaning is first to put it in order, by washing and putting away the dishes and cooking utensils, removing the covers from the tables, taking out the mats or rugs, cleaning the table, and

scouring out the sink. If there are to be fresh curtains, take down the soiled ones, and also take out as much of the furniture as can easily be handled, after having dusted it.

Now dust the room—walls, base-board or wainscot, the top of the boiler, the stove and its ovens, in fact everything that has collected dust. Rub up the stove with newspapers or, if preferred, and the kitchen stove is cool enough, blacken it in the regular way with stove-polish. It is not necessary, for either cleanliness or health, that a stove should be bright; it is just a matter of housewifely pride, and a vast deal of time and energy is expended on the polishing of cooking stoves and tins which could be more happily spent in some other occupation. When there is no servant, and the kitchen is only used as a cook room, the little mistress should not feel she must black-lead her range every week, and as for scouring tins, that is not needful either. It is quite enough to wash them clean, and wipe them dry, and be satisfied with this; besides, scouring tin wears off the plate, which is intended to protect the iron beneath.

As soon as the tin-plate is worn off, rust appears, and holes follow; so, to keep the plating intact is to make the tinware last long.

The floor can now be swept, with a brush made of long flexible hair. These brushes, which have long handles and cost about a dollar, will be found better adapted than others for oil-cloth and for wood floors. If there are any spots, carefully remove them with flannel cloth and a little clean warm water. A painted floor or linoleum may be mopped, but oil-finished hard wood must be wiped with oil, which in turn must be rubbed off again.

In sweeping any considerable space, it is better to sweep in sections, collecting the dust in little heaps, than to drag all the dirt over the entire floor. A final sweeping may take in the whole floor after the little heaps have been taken up.

After dusting for the second time, wipe off the finger-marks on doors and window-sills, put up the fresh window curtains, and set the room in its accustomed order.

Newspapers on the cooking table save a

great deal of work, besides making a kitchen look neat. As soon as a newspaper becomes spotted it can be replaced by a fresh one, and one can readily see how much simpler this is than to be always washing off the table.

As long as the finish put on linoleum and oil-cloths can be preserved, their colours will remain bright. It is the wrong washing they receive that injures them far more than their usage. Knots or any irregularity in the floor will cause worn spots and finally holes; so in having oil-cloth fitted to a room, see that the floor is perfect. Have the oil-cloth or linoleum a little smaller than the space it is meant to fill, as these floor coverings spread. This spreading is the cause of wrinkles, and a wrinkle means, eventually, a break in the oil-cloth. Linoleum, which is heavier, will bulge, and that too is bad and spoils the appearance of the floor.

Any places which seem dull may be varnished with a thin flowing quality of shellac varnish, which will dry in a few minutes. Once in a couple of months it may be varnished all over. When ready to give it a

thorough cleaning, use a flannel dipped in warm water and wrung dry and wash a half-yard at a time, wiping it entirely dry with a soft cotton cloth, as the work progresses; then rub with a cloth moistened with any of the furniture-oil polishes, until not a trace remains.

A painted floor, or one that is stained with oil or varnish, is far easier to take care of than one that is covered with oil-cloth, for after sweeping a mop can be quickly passed over its smooth surface to take up the dust.

CHAPTER VIII

BAKING DAY

THE housekeeper who aspires to make her table one of interesting variety had best early establish the baking day in the weekly routine of cookery. When she has conquered the question of bread-making, can deftly stir up a good cake, and turn out faultless biscuit and pie crust, she may feel that she has reached an enviable distinction in the art of cookery, and has little to fear from that affliction, want of variety, which so many experience in providing for their families.

There is something so interesting in being able to dabble in flour and whip up eggs, turn the butter back to cream, to beat, season, and bake, that in all the duties of housework there seems nothing to quite equal it. This work seems so fascinating that it has been storied: "In the soft strain which ever and again comes

stealing back upon the ear," we see, in fancy Tom and his little sister Ruth in their London lodgings, where the pudding is in course of making, the beefsteak pudding, of which Ruth had just been saying, "' If it should happen not to be a pudding, exactly, but should turn out to be a stew or a soup or something of that sort' . . . being one of those little women to whom an apron is a most becoming little vanity, it took an immense time to arrange, having to be carefully smoothed down beneath—oh, heaven, what a wicked little stomacher! and to be gathered up into little plaits by the strings before it could be tied, and to be tapped, rebuked, and wheedled, at the pockets, before it would set right, which at last it did, and when it did—but never mind; this is a sober chronicle. And then, there were cuffs to be tucked up, for fear of flour; and she had a little ring to pull off her finger, which would n't come off (foolish little ring!); and during the whole of these preparations she looked demurely every now and then at Tom from under her dark eyelashes as if they were all a part of the pudding, and

indispensable to its composition. . . . Such a busy little woman as she was! So full of self-importance, and trying so hard not to smile, or seem uncertain about anything! It was a perfect treat to Tom to see her with her brows knit, and her rosy lips pursed up, kneading away at the crust, rolling it out, cutting it up into strips, lining the basin with it, shaving it off fine round the rim, chopping up the steak into small pieces, raining down pepper and salt upon them, packing them into the basin, pouring in cold water for gravy, and never venturing to steal a look in his direction, lest her gravity should be disturbed; until, at last, the basin being quite full and only wanting the top crust, she clapped her hands, all covered with paste and flour, at Tom, and burst out heartily into such a charming little laugh of triumph that the pudding need have had no other seasoning to commend it to the taste of any reasonable man on earth."

Have everything ready before beginning the baking. Put the kitchen in order and clear the baking table of all that does not belong to the work in hand. Put the baking-

board in place and the rolling-pin at its side. Have salt, flour, eggs, butter, sugar, flavouring, baking-powder, milk, and all else that the rule calls for, within easy reach. Put bowls, spoons, forks, egg-whips, measuring cup, sieve, and spatulas in an orderly row, where they can be got at with the least trouble.

Read the rule entirely through, to get a thorough understanding of its meaning, and in using it the first time be careful to go exactly according to the directions. If this is done faithfully the first time, one can make intelligent changes afterwards to suit individual taste. When such changes are made, carefully note each one in a little book kept for the purpose. This is a great help, for it enables one to know just how far to go in other alterations that may follow. It is never wise to take liberties with an untried rule.

Wear a large clean enveloping apron, with a broad bib and pocket, and a clean handkerchief within the pocket. Turn back the cuffs, well away from the wrists, and fasten them with pins if there is any danger of their

slipping down. Have a comfortable chair with straight back to sit in while beating eggs and putting the cake together. One cannot sit down when making bread, but for most of the process in cake-making or in preparing fruit for cake or pies one would better sit than stand.

If the bread is set to rise the night before, it will, in all probability, be ready for the oven soon after breakfast; and when it comes out, the cake can go in, having been made while the bread has been baking.

Bread requires a very hot oven and should brown within ten minutes; then the heat of the oven must be lowered, so that the bread may bake slowly, until done. If it rises much after it has been put in the oven, it is not so sweet and is apt to be too light and spongy.

Cake goes into an oven moderately heated so that it may become evenly heated through and have a chance to rise evenly. If the oven is too hot at first, it will rise in the centre after becoming crusted over, and this is never so desirable as to have a loaf

flat and even-topped. The crusting and browning should not take place until after the loaf has reached its highest rising point. This rule does not include thin cakes, or thin layer cakes; thin cakes require quick heat. When the oven is too hot, cool it by putting into it a cupful of cold water.

To whip perfectly, eggs should be fresh and very cold; they may lie in a pan of cold water a while, before being used. Eggs must not be beaten in a new tin; a dish which is not perfectly dry and free from grease will not do for frothing whites of eggs; any part of the yolk dropped into the white of the egg will prevent its being whipped stiff. It takes ten eggs of ordinary size to weigh a pound.

Raisins for cakes should be stoned and freed from all stems, but not washed. Roll them in flour before putting them in the cake, and put them in at the last, just before the cake is placed in the oven. Currants should be looked over for the purpose of finding the stray stones; washed, if dirty, in cold water, skimmed out with the fingers and put into the oven to dry; this must be done a day or so

before they are used for cake. For plum pudding they may be used the day they are washed.

A test for the oven is to strew flour over the oven bottom; if it turns brown, the heat is right for the bread, but if it chars, the heat is too great. A piece of white writing paper is used in the same way. Bread should be raised to double its size before going into the oven, and no more, and browned before it has a chance to rise more.

CHAPTER IX

CLEANING HOUSE

HOUSE-CLEANING is not in these days the home-wrecking operation it used to be in the days of our foremothers. Then the whole house, from garret to cellar, was in a state of disruption at one time; with wearied bodies as a result, and rasped nerves which took weeks of rest for recuperation.

But now, one takes a room at a time, leaving the remainder of the house intact during the cleaning of the chosen room and doing the others in quick or slow succession, as time and strength permit.

The housekeeper who wishes to dominate over the insect life infesting city homes must bestir herself in March, before the regular spring cleaning takes her time and strength, and before the insects have had opportunity to bestir themselves. It is only the question

who gets on the ground first which determines the coming rulership; and the woman who thus early intrenches herself behind soap suds, Persian powder, roach food, and blighting sulphur fumes, will come out the victor. She it is who will have little to fear from moth, roach, or bug until the next March, when again she must arm herself and seek the pests that may have wandered in and taken possession of some out-of-the-way nook to lay their eggs and create trouble later on. Then the moths will not make holes in the furniture covering nor gnaw pile from the carpets; the roaches will not swarm into pantries and shelves, and, stalking over basement floors in the darkness of the night, scud hastily under base-boards and into secret places, known only to themselves, on the approach of a light; and not least, that elusive but zealous intruder the sprightly bed-bug will cease to exist, no more lying in wait to attack, with gory intent, the unwary who unsuspectingly put themselves within its reach.

Vermin of all kinds can be exterminated with systematic care and with a little work

intelligently applied at the right time; and that time is before the young leave their nest. One cannot accomplish their destruction by taking up carpets, washing paint, and putting things in order. All these are fit in their way, but to produce the best results the general house-cleaning should be preceded by an inexorable assault on all the concealed spots, during which the house-cleaner may discard the ordinary means of cleansing, which often merely displace and disperse the vermin, leaving them to run riot again, as soon as the flurry is over.

Begin with the trunk or store room; regulate and sort over the garments, brush them carefully, and put them away in bags, properly labelled, or securely tied up in paper, the edges of which should be folded over and over so moths can find no entrance. Brush the inside and outside of trunks and boxes, used for storing things, and dust profusely with Persian powder. A few moth balls can also be added. If roaches have ever made their way here put roach food in the bottom. Put in the goods and cover the trunk with a large

cotton cloth—an old sheet will answer; or make covers by piecing cretonnes together that are sufficiently large to fall within an inch or so of the floor. This covering helps to keep out the moth, and protects dresses from being torn on any rough place on the trunk.

The walls should be brushed, and white-washed too, if one likes, and the floor scrubbed with cold sal-soda water. Dissolve a cupful of sal-soda in a pint of boiling water and add to a pail of cold water. See that the knotholes, the cracks in the floor and under the base-board are well saturated. If cracks are suspected of harbouring vermin of any kind, either crawling from a neighbouring house or left behind from some former tenant, stop them up with carbolic soap, such as is sold to wash dogs with; it is black, soft, and has a strong, but not objectionable, odour. One can use common laundry soap if it is not convenient to get the other, but the carbolic is the better. If the walls are papered, be sure to seal up all broken places, especially those in the corners and near the base-board, by pasting paper over them, first having

freely dusted with Persian powder. Very large cracks can be filled with newspaper prepared as follows: The newspaper should be soaked in boiling water till it becomes a pulp; then the water should be squeezed out and the paper mixed with enough flour (rye is preferable) to form a stiff paste, which with the addition of a few drops of carbolic acid will be found very effective. Press this mixture in the crack and smooth with a broad-bladed knife. When the room is dry, shoot Persian powder under the base-board and around the windows and door frames; make all the dust possible, forcing it far into the interior of crevices.

Give the same attention to closet shelves and bureau drawers as to the store-room; brush behind the shelves and take out the drawers; brush the back and under part of the bureau to the remote corners, indeed wherever a moth can find its way to secrete its eggs.

Dispose of all woollen goods not in constant use. Put fresh papers on the shelves and in the drawers. Clothing must be well brushed, and the valuable things, not in everyday use,

are safest wrapped up temporarily. They can be taken out as occasion requires, and placed back in their bags or whatever receptacle one uses for them. Many people have their clothing moth-eaten because they wait too long before taking precautionary measures. The dress suit, best overcoat, costly shawls, and the cloth dresses—let them all be protected before irreparable damage is done; then, when they are no longer needed, brush and air them and pack them away permanently. Naphthaline flakes can be used if one likes. Wrap each article in paper and slip it in a cotton bag, fastening the edges so nothing can crawl in, and label. Regular moth-proof bags or cases with clothes hangers are procurable.

Lay articles that will bear creasing in the bottom of the trunk, articles of silk and velvet on top; put them in lightly, and place slightly crumpled tissue paper between each garment and its various parts. Wrap each button in a soft wad of the paper; this will prevent wrinkles and marks in velvet. The more lightly and airily velvets and silks can lie

in the trays, the fresher they will look when unpacked.

The bedsteads should come down in March, if one surmises that they are infested with bugs; and energetic measures are imperative. Take a sunny bright day for this work. Spread a large sheet smoothly on the floor by the window, where there is plenty of daylight; stand the mattress on the sheet and brush, with watchful care, the tufts and all the folds. See that you get out every particle of dust, using for the purpose a stiff whisk-broom. After brushing, powder with a strong bellows, taking care to shoot the Persian powder into the tufts and folds of the ticking and binding. Examine the springs, shake and jolt them; thoroughly brush every joint and cross-piece; then powder freely. Take the slats, one at a time, and put them on end in a pail of cold sal-soda water; scrub with a scrubbing brush, taking care that every knot-hole and rough surface be soaked. Be careful not to scatter any dust, as eggs or bugs may be concealed therein, and keep everything on the sheet, which must afterwards be washed, not

shaken. Cold water renders the eggs lifeless and the sal-soda is purifying.

The head- and foot-boards and side-pieces must each be gone over ~~exhaustively~~. Poke and pry ~~into~~ all crevices, corners, knot-holes, joints, and ornamental panels. If you chance on a bug, catch and kill it elsewhere than on the bedstead, as it leaves a stain. If there are any eggs, they will be in little clusters of white dots; the grown-up bugs are brown and flat, and about the size of a capital O in great primer type. Now go over the parts inside where there is no varnish or polish, applying a half-pint of spirits of turpentine by means of a small paint brush, the brush part of which should be about the size of your thumb.

Do not approach an open fire, or expose any part to an open flame of any kind, as turpentine is inflammable. Soak every place where it is possible for an insect to hide, and stop it up with carbolic soap, so that if any insects are there they can not get out.

Sometimes, in old houses, the base-boards and wood-work of the bedrooms are inhabited

by these nocturnal visitors. Where such a condition is suspected, use turpentine and seal up crevices and cracks with soap or with the paper pulp paste. When there are no evidences of any invader, all that is needed is a good dusting and brushing; but even if only **one bug has wandered in, it may, if left to itself, overrun the entire house with its progeny.**

When the regular sweeping day comes around, have the edges of the carpets and the jogs around the recesses and door mouldings thoroughly brushed; and wherever there are any signs of moths, saturate with naphtha. Even though the carpet be old and worn out, it is essential, for the protection of the other carpets and things in the house, to destroy all moths and eggs lurking there.

Brush the furniture inside and out; beat and look well into the tufts and wrinkles of the upholstered pieces; dust profusely, with Persian powder, into all the folds and gimp. Shake out the fringes and shoot with powder. If moths are present, to any damaging extent, take the article into the yard on a sunless day and pour naphtha on it.

Naphtha is a dangerous fluid because inflammable; so be very cautious and do not rub with it, nor have a light anywhere in the room. When pouring naphtha on the carpets, allow the windows to remain open in order to secure a free circulation of air; if naphtha is used in any considerable quantity, twenty-four hours is not too long a period to keep them open.

When the house is closed for the summer, dust it liberally with the Persian powder and scatter moth balls everywhere: under tables and chairs and indeed under all furniture, wherever there is a carpet, and in all such places of the upholstery where a moth could secrete itself.

The roach and water-bug flourish where there is undisturbed rubbish, such as old newspapers, rags, and garbage. They are often introduced into houses through the kindling. Therefore all pantries, closets, and shelves should have a thorough overhauling and clearing out; fresh papers should be put on the shelves and over them borax should be sprinkled. All papers and old rags should be burnt; good rags for house-

hold purposes should be washed and put away. Borax and roach food should be scattered under sinks and tubs, and around baseboards and boiler, as well as under the stationary drawers. In a week sweep up, and throw down more borax and roach food. Fill all cracks with paper pulp paste and shoot Persian powder in all the crevices around the range.

The cellar comes last and demands one's close inspection. See that all the decayed vegetables are removed and get rid of any worthless rubbish that has been accumulating. Some mistresses are too indifferent to the condition of their cellars and allow all sorts of trash to be carried there. Cellars are not meant to be used as poke-holes, and nothing should be permitted to go there but the things in everyday use. Coal, wood, vegetables, fruit or preserves should each be kept separate in a stall or receptacle of its own. People—and very pleasant people to meet too, by the way—sometimes leave their cellars in such a state that it costs the incoming family many dollars to get the rubbish cleared out and to

put the cellars in proper order for the use of their new and more scrupulous owners. The servants, oftentimes, make a clutter-hole of the cellar, and the rubbish of years from time to time is carried there, instead of being disposed of through the rag man or through ash-carts. Bottles, umbrella frames, rags, old boots, shoes, and rubbers, worn-out tin-ware, broken dishes and pots, ashes, furniture past mending, and old boards, which become the stronghold of various crawling things—earwigs, worms, roaches, etc.—and perhaps a hiding-place for mice, are stored there. This deplorable condition of underground housewifery is the more surprising in a family that has some social standing and takes pride in refined dress, manners, and entertainment. When such a condition presents itself, sweep the cellar bottom, brush the walls and also whitewash them, and strew roach food around. Later in the season, some time in the latter part of May or early in June, fumigate with sulphur. When fumigating, see that the cellar is as air-tight as possible; if the covers do not fit closely,

lay mats or pieces of carpet over them. Set fire to a sulphur candle, being careful not to breathe until safely out of the cellar, as the fumes of the sulphur are suffocating. Close the cellar door. In a couple of hours the place can be aired out. This fumigation, to the depth that it penetrates the foundation walls, will kill all insect life there present. Do not leave the house during the process of fumigation; but close every register and have plenty of outdoor air stirring in the rooms that are being occupied, keeping children, and people with delicate lungs, as far removed as possible from the fumes.

With these preliminaries over, the taking up of carpets, the putting away of curtains and of draperies, and the cleaning of wood-work will be a less laborious task than if undertaken without them; and knowing that the house is internally clean, and that one's goods are safe from the depredations of little household pests, one can afford to put off the other duties, taking them up as opportunity offers.

CHAPTER X

THE CARE OF FURNITURE, FLOORS, AND WOOD-WORK

TO be able to take care of fine furniture, one needs to have a knowledge of its nature, a high appreciation of its worth and its beauty, and an exact understanding of methods. A great deal of furniture is spoiled by washing. The polish on some wood is so frail that the moisture soaks through and is absorbed by the wood; and after a few such applications, it is discovered that the piece of furniture is warped, the varnish checked or roughened, and its appearance spoiled.

By taking care of new furniture and wood-work, keeping them properly dusted and not allowing them to become scratched or marred, they will not need polishing oils or liquid veneers of any kind, for two or three years.

This, of course, applies only to furniture in a clean, clear atmosphere; furniture in smoky cities or in rooms in which cooking is done would require attention more often. In kitchens the wainscoting, doors, windows, and painted walls would have to be gone over every six months.

A plenty of soft dust cloths, painters' brushes, and feather dusters will keep the house in splendid condition, if they are used intelligently. Cotton wool is an excellent duster, and can be thrown away as each lump becomes dust-clogged.

Naphtha will destroy insect life, but it is of such an inflammable character that it has to be used with discretion and great caution. There should be no fire in the house when it is used, and but little friction applied to the article upon which it is poured, or there may be an explosion. A lighted cigar, or the flame from a match, will cause an explosion, if the fumes of the naphtha reach either. A disastrous fire may be caused by pouring naphtha upon unlighted matches; so when cleaning clothing, the pockets should be searched for

hidden matches. Small articles, such as neckties and gloves, may be saturated with naphtha, rubbed lightly with a piece of flannel on a smooth board, glass, or marble, in the open air; small rugs and also any small pieces of furniture may be taken to the yard, provided the sun is not shining. But the large carpets and large furniture may be attended to in the house, with windows and doors wide open to freely admit the outdoor air. The larger things do not need rubbing.

Poured upon upholstery suspected of containing household pests and all around the edges of the carpet, and for saturating bureaus and bedsteads, naphtha will be found very useful; for it will free these things from any insect lurking there. Bedsteads and bureaus are brushed with a large painter's brush dipped into a cupful of naphtha. Use only a cupful at a time to pour on the upholstery and carpets, as pouring directly from the can might cause an accident; close the can each time after pouring out any of the naphtha.

Everything should be well brushed to free it from dust, before applying the naphtha,

and aired afterwards, until no fumes arise to cause fire.

Naphtha dissolves resins, and should not be used on varnished surfaces, although kerosene, from which naphtha is made, may be used. Kerosene, however, should only be used in very small quantities, and only applied long enough to remove the dirt. Kerosene, owing to the naphtha in it, will remove paint from wood-work, if used long enough to soften the texture of the paint. It should, therefore, be applied with the greatest care.

Alcohol will dissolve resins and should only be used by experts in cleaning varnished surfaces. Chloroform, cologne, whiskey, bay rum, camphor are other things which dissolve varnish, and in case they are spilled, will, unless wiped off immediately, leave marks. Olive or linseed oil must be then rubbed well over the place. Alcohol dissolves shellac, and should be used therefore with the greatest caution upon any varnished surface. Turpentine dissolves paint, and when applied to painted wood-work will remove the paint as well as the dirt. Turpentine is used to make

varnish. It dissolves shellac, resins, fixed oils, iodine, sulphur, and phosphorus. It is used for mixing paints and in varnishes. Turpentine and beeswax after a while become grimy, or they form a sort of dull coating over the surface of furniture and floors. When this state occurs, the offending accretion is removed by being rubbed with a cloth dipped in turpentine.

White spots may sometimes be removed by rubbing with a piece of flannel and turpentine, and bruises by laying a pad of flannel or brown paper, soaked in water, over the place and leaving a warm flatiron on it. Dents in floors are treated this way quite successfully. If the first application is not entirely successful the operation may be repeated. The pad must be only large enough to just cover the dent. Afterwards rub over with oil and wax.

One must be very cautious about such repairs, or any others, for there is danger of making a small imperfection a great one, by injudicious handling. A novice can, by one coat of varnish or shellac, ruin more furni-

ture and beautiful wood-work than can be restored by expert workmen in many weeks of scraping, revarnishing, and polishing.

It is very distressing, to those who love fine things and appreciate their value, to see bruised and marred house furnishings and wood-work, and the streaks of indentations made on good floors by casters of heavy furniture.

A piano is especially injurious to an unprotected floor. If one can determine the exact position that the piano is to occupy, this defacement can be done away with, for the piano-movers will put it in the place selected when they bring the piano. It should not stand too near the wall, but far enough away to allow the brushes and dust cloth free play. If the room is carpeted, the piano may be shoved about at will, and it should be moved often in order that the space underneath may be dusted, with a view to preventing any stray moth from laying its eggs there.

Upholstered furniture should not be beaten with anything that brings the dust up to the surface, but brushed instead. The tufts must

be gone into with a small painter's brush, stiff enough to remove dust and moth eggs, but not so stiff as to roughen the fabric. A clothes brush should be used to brush the entire chair, and the brushing should always be done with an upward motion. It is not desirable to bring up the buried dust, which spoils the covering. The surface dust is what must be removed, and if this is done lightly, when dust has settled upon it, the appearance of the upholstery will be preserved for a much longer time than if needlessly worn out with a beater. Moths will not settle in furniture as long as it has a weekly dusting. Long periods of neglect do quite as much damage to upholstery as does too strenuous beating.

Fine lace curtains must not be beaten nor shaken. To carry them to the yard, as is frequently done, to pin them on the line, and leave them all day in a high wind is destruction to lace.

If curtains are dirty, they should be cleaned with soapy water, squeezed out but never wrung, and one at a time laid smoothly on

sheets spread out on the parlour carpet, each point in the edge of the curtain being gently pinned down to the sheet with brass pins, and left to dry over night; or put out in the yard and pinned to a curtain frame. To wash fine lace by squeezing it out of one water and into another, is less wearing on the threads than to try to get out the dust by hard shaking and brushing.

Curtains may be done at home if one has the necessary conveniences. Scrim must be ironed, and cluny lace will bear ironing, after it is dry, on a soft pad. Tambour curtains are not ironed. Only the least bit of stiffening, if any at all, should be put into lace for window curtains, and that little is simply to make them look smooth and new when done up. Stiff lace at a window is ungraceful in appearance, and unpleasant to the touch; and besides, this stiffening wears out lace, in one season, more than ordinary careful usage would in five.

In smoky cities curtains have to be cleaned every season if one wishes them to look at all attractive, but in other places, where the

atmosphere is free from dust and smoke, parlour curtains are frequently used for two winters. When they seem clean enough to be used again, they may be laid out separately on a sheet and brushed with a feather duster, or a hair brush, the bristles of which should be long, soft, and very flexible. The curtains may then be folded, wrapped up in a piece of muslin, and put away. Everything that is put away wrapped up should be plainly labelled. Pains taken to do this work at the time of putting things away will be appreciated later when one is hunting for some particular article.

New furniture, with or without a high polish, should be dusted only with a piece of fur or with the most fluffy of dusters. This brushes off the dust, without scratching the table tops and the broad surfaces, as a cloth or coarse feather duster would do.

Carved furniture should be dusted frequently, every day if necessary, to free it from dust. Paint brushes are of value, when one wants to get into the little spaces as well as into the large ones. Some of them should

be very small and quite stiff, but not scratchy, and others soft and silky. A bellows is very effective in blowing out crevices and deep indentations. The cheese-cloth dusters should be washed every week.

Ordinary dusting will do for most days, unless the carved pieces stand where they receive much dust—then the bellows ought to be used, and possibly the little paint brushes; for once let dust, of a heavy nature, settle into the depths of furniture, it will be extremely hard to get it out. If the room is not much exposed to ashes or dust from asphalt, a thorough dusting once a week will be enough.

A furniture-polish consists of one pint of turpentine and a lump of beeswax half as large as an egg, heated in a dish on the back of the range. It is safer to use a double boiler; for in heating turpentine one must be very careful not to let it catch fire, as it is very inflammable. So if one has only a gas stove or one burning oil, it is safer not to undertake to make this polish. When it is melted, stir and pour the mixture into a bottle. Sometimes raw linseed oil is added to this

mixture; one third of a cupful is the proportion.

Another furniture-polish is much simpler to make. It is also very good, but does not add a protecting surface, which the wax mixture gives. It is made by mixing together linseed or olive oil and turpentine, in equal parts. This preparation requires no heating and can be used for either polished or oiled wood.

After dusting the furniture thoroughly, rub it with the polish, putting on the polish with a piece of absorbent cotton. After rubbing gently to distribute the polish evenly over the surface, rub it off with more cotton, and polish and rub until all greasiness is gone, changing the lumps of cotton as they become soiled. Soft old table linen is also good for polishing, and soft cheese-cloth.

If the furniture needs cleaning, wring a soft cloth half a yard square out of warm water, wringing it as dry as it can be wrung, as it should be only damp. Then, after dipping it into a spoonful of kerosene, wring it again in order that the oil may permeate every part of the cloth. Wipe off with this cloth the spots

and finger-marks on the furniture; go over the entire surface, into the corners and crevices, if necessary. Do not linger over this part of the work, but wipe quickly. As soon as the surface is clean, wipe it all over with a dry soft cloth or piece of cotton; then apply the furniture-polish and wipe that off, and polish with more clean cotton, or soft linen or cheese-cloth.

It is a great deal of trouble to clean and put in order and polish furniture or wood-work that has been neglected; if it is dusted lightly every day, and carefully gone over once a week and the finger-marks wiped off, before they have had a chance to become ingrained in the paint, or gummed to the polished wood, there will be little to do to keep it in good condition. Twice a year will be quite often enough to oil and wax most furniture and wood-work. Floors that are in constant use may need waxing between times, but only enough wax need be applied to keep them smooth.

Varnished and waxed floors must be swept with a broom covered with a canton flannel

bag, fastened on with draw-strings, which should be sent to the wash when soiled.

Floor wax which comes already prepared is much better than that made at home. The wax is something special, and harder than beeswax; the directions for using must be fully followed to get the best results. A heavy-weighted brush is essential for waxed floors, and this may be used every few days. Too much waxing or oiling of floors causes them to look grimy after a while, and then it takes extra work to put them in order again. Polishing wax is put on for protection, as well as for beauty, and should be used as it is needed: once in six months, once in two weeks, according to the condition of the floor, and according to the use the floor has had.

Crude oil is used a great deal on stained and hard-wood floors; it is greasy, dark-coloured, and a dust catcher, and requires much rubbing. It should never be put on any floor where dresses are likely to be dragged, or children to sit, or upon stairs, unless every trace of greasiness can be rubbed off. Around the borders of a room it may be used without

much harm to clothing, and as it is a wholesome article, and makes wood look dark and rich, it takes a place among the house-cleaning oils. If it is not effectually rubbed off, the floor or furniture after a while will look dingy and dirty.

If one likes to try some of the furniture-polishing liquids on the market, it would be best to use them for a time on pieces of furniture of no great value, and test their capabilities for good or ill in that way. Six months' trial would show, probably, their worth or otherwise.

White paint is cleaned with finely powdered whiting, reduced to a paste by being mixed with water in a saucer. Wet a piece of white flannel, dip it in the whiting and clean the paint, rinse off with a sponge, using clean water, and then wipe with a soft muslin cloth until dry.

Dark paint should be varnished and then wiped off the same as furniture. Dark paint, unvarnished, is hard to clean, if it has become badly finger-marked.

A dampened cloth with a little kerosene

may be tried. The finger-marks may take a little time to remove, and must be rubbed gently, otherwise the paint will come off with the dirt. Where paint is of good quality the dirt is apt to lie merely as a coating, and a dampened sponge will readily take it off; but if of poor quality, or if it has been used before it was dry and hard, the dirt may have become so ingrained as to form a part of the paint, and this condition will be a difficult one to handle, for a portion of the paint will be taken off, perhaps all of it, when one is trying to remove the dirt.

Ammonia, if used clear, will dissolve the varnish and take off the paint; and borax, mixed with whiting, will remove it in great patches. These cleaning agents, therefore, must be used with an understanding of their destructive qualities, and most liberally diluted with water, if used at all upon paint or varnished woods.

Paint, either on oil-cloth or wood, cannot resist the lye in soap, and many a young housekeeper, with the instinct of cleanliness far greater than that of prudence, has, in her

zeal, scrubbed the paint from doors and baseboards and viewed with sorrow the disfiguration.

Good paint, with proper care, can be made to last many years (forty years, under favourable circumstances, is not too much to expect from well painted and varnished surfaces) but then it must not be misused in the least particular. It must be dusted with painter's dust brushes, and wiped lightly, when necessary, to get off the dust; bruises must be watchfully avoided; and mars, however slight, rubbed away with flannel and oil.

CHAPTER XI

MOTHS

THE moth of the household is the variety with which this little sketch has to do. This moth is the cause of so much anxiety and wasted energy, and sometimes unhappiness, by its depredations in closets full of good clothing and valuable furs, by its destructive capabilities, when allowed the liberty of burrowing into furniture and carpets, that it receives the well merited detestation of civilised communities.

The encyclopedia says it has sixteen feet, but makes no mention of a multiplicity of mouths; but if one judged by the amount of damage these little creatures do, in a season of uninterrupted industry, it would seem reasonable to suppose that each had several. However, this is not the fact; one mouth is all that nature has, fortunately, allowed to each little moth.

These are the names of them:

1. Clothes Moth (*tinea vestianella*)
2. Carpet Moth (*tapetzella*)
3. Fur Moth (*pellionella*)
4. Pack Moth (*anacamptis sarcitella*)

But, whatever name they may flourish under in the encyclopedia, in the housekeeper's vocabulary they are just moths. Sometimes she speaks with a little extra emphasis of the buffalo moth, but this one is not mentioned by that name in scientific works, in which it is known as *tapetzella*.

The moth lays eggs, the eggs hatch into caterpillars, the caterpillars turn into chrysalids, the chrysalids turn into the moth, then the moth lays eggs, and so on, and on, as long as there shall be anything for them to feed on.

It is said that the moth has done all the harm of which it is capable when it is seen flying. Let this be as it may, the safest thing for a housekeeper to do is to destroy each flying insect of the moth kind, whenever or wherever she sees it.

If one has any doubt about there being

moth eggs in the things put away, they should be undone and looked over within a month or six weeks, aired and whipped and put away again.

Some housekeepers put all their things together in a closed room, burn a sulphur candle, and then pack them away with a feeling of security. Perhaps this is a good way.

March is the time to begin to take care of one's furs. If they are put away in close boxes or tied up in bags after each wearing, the danger from any possible early seeker for a home to lay its eggs may be avoided. Many owners of furs neglect this precaution, to the ruination, not discovered until too late, of their furs. People who send their furs to a cold-storage warehouse need not be thus particular, because they are there kept under frequent supervision; and if a moth has laid her eggs in a piece, the eggs are dislodged or destroyed before they have had a chance to do any harm. But when one takes charge of one's own furs and woollens, extreme care must be taken to prevent the eggs from being deposited in any part of them, and the way to do this

most effectually is to place them where the moth cannot get at them. As furs are needed through March and, in some years, even in early April, they can be put away only temporarily after each wearing.

It is always a safe plan to shake out daily all of the woollen dresses hanging in the closets, after the moth millers begin to fly. When putting away for the season, shake the garments well and whip lightly. Brush out every crease, look into the gathers and under seams, brushing with thoroughness all of these places. Look for spots of grease or food and take them out with naphtha or soap and water; dry the garments well and air them in the sunshine for a little while. A riding whip makes a nice light beater. Do not leave them long in the sunshine, as it fades fine colours. Furs, especially, should never be put in sunshine, and should, when not worn, be kept in dark closets in their boxes. Furs are perishable and give the impression of being worn out more from abuse than use. Lightly whip the pieces of fur, shake them well, and, after airing, put each away in its box, which

must be firm and have a perfect cover. If the cover has split, over-hand the edges together with strong thread. Wrap the box up in paper and tie, then put into a bag of strong cloth and tie the mouth securely. If no moth eggs were in the fur, and the bag is secure, when undone in the fall the fur will be in as good condition as it was when put away.

When furs need repairs, most owners have the work done in the summer season, and thus are relieved of all care of them that season. Moth balls, flakes, or camphor will not kill eggs nor prevent the worms from eating the goods when hatched. They may, by their pungency, keep moths away, but even this is doubted by some. However, to be on the side of safety, they can be put among one's woollens. When going from home in the summer, a plentiful sprinkling of these agents, in the shape of naphthaline flakes as well as of balls, over rugs and around fitted carpets, and in the seats of upholstered chairs, will be a wise precaution.

Blankets must be washed or thoroughly beaten and tied up in paper bags, and these

again in strong cotton bags. When dresses are put away for the season, they must be put into long bags or boxes, and wrapped in paper or strong muslin, the doubled edges being pinned every few inches. If the box is a perfect one, it may have a strip of paper pasted around the edges of the cover and then pasted down to the box; and if this is done securely, no muslin cover or bag is needed.

Label plainly every box and bag and the date of putting it away.

Air-tight paper bags are excellent as repositories for woollens. The ends may be pasted together or doubled over and over, fastened with string, and the whole tied in a muslin bag.

CHAPTER XII

THE GUEST CHAMBER

A GUEST thinks more of comfort and of cheerful surroundings than of mere beauty and elegance, in the room set apart for her use; and in furnishing the guest room these points should have due consideration. The room should be airy, cool in summer and warm in winter, and have every convenience that belongs to a sleeping apartment and sitting-room. Warm, strong colours, but not crude, are the most cheerful ones for guests' rooms.

Besides the regular set, bedstead, bureau, and washstand, there should be a couch, a little table, a small rocking-chair, and at least two easy chairs, so that when the guest has a visitor both visitor and guest may have the assurance that each is as comfortable as the other. Morris chairs are most comfortable, and can be bought for few

dollars or for many, as the purchaser's circumstances permit.

There should be several generous-sized cushions on the couch and one with a small pillow-case. There should also be on hand an afghan or light wool blanket, never a silk quilt to slip and slide off with any unwary movement of the user.

If there are no outside blinds, to keep out the early morning light or any other annoying excess of light, a second set of shades, of dark green Holland, to pull down over the others, will be very much appreciated by a guest who wants a darkened room for sleeping. In truth, these shades should be in every sleeping-room which has not outside blinds or inside Venetian ones. Wherever white shades are put up, in other than bedrooms, a soft-toned green Holland shade, as over-shade, is frequently added, to temper the light and give a softened tone to the room.

A writing-desk supplied with paper, pen and ink, a writing-pad, a dictionary, and a little stamp-box containing postage stamps will add much to a guest's comfort.

There must be a shelf for books and for magazines. Old magazines are not to be despised for the guest chamber. They fill a want, oftentimes, that the new ones do not, and that books cannot; besides being easy to handle, they are full of half-forgotten things one likes to be reminded of.

If one were buying new furniture for the room, and expense were not considered either one way or the other, rattan or bamboo furniture would be charming and homelike. Matting or hardwood-floor, with large Axminster rug and cotton hangings of Oriental colourings, would finish out the simple appointments.

Sometimes a half-worn parlour suit is relegated to the guest chamber, and if the chairs are comfortable, and the sofa large enough to be used as a couch, this is a good disposition to make of this furniture. It should be put into good order, all the webbing reinforced and the springs put in place; then with a set of pretty slip-covers, and the addition of the bedroom pieces and other accessories, the room is well and suitably furnished.

There should be no sharp contrast between the guest chamber's equipment and that of the other chambers; all should seem about alike. Shabbiness in one and costliness in the others gives one a sense of being slighted. On the other hand, the family rooms should not be shabby and the guest's room fixed up with an elegance that is conspicuous and perhaps too fine for common use. Everything should be usable, and not so delicate in colouring and quality that it will give the guest distress in taking care not to use it, or the hostess worse distress if it is used and spoiled. Everything should be pretty, but nothing fussy; the vases and bric-à-brac on mantel-shelf should be just enough to take away any possible bareness. Let there be a clock that keeps time on the mantel, and if practicable pictures on the wall. Things on the dressing bureau, ornamental but useful, must not be so profuse as to be in one's way when dressing. Put a scrap-basket on the floor, hang a work-bag, furnished with thread and needles, a piece-bag with scraps of muslin and lawn, black silk, etc., on hooks by the table, and a

dust-bag, holding a cheese-cloth duster, on the wall or back of a chair. These all can be made of any of the fancy chintzs or cretonnes or mercerized cotton fabrics, now to be had in such beautiful and plentiful variety. The waste-basket may be of plainest willow pattern, with bands of Turkey red run in and out of the spaces, a pinked ruching at the bottom and another round the top. If the ruching is full enough, and the Turkey red a brilliant one, the basket will look like an immense full-bloom flower, set in the corner.

A little work-pocket for a set of spools is made of a succession of small bags; or pockets may be sewed on a strip of the goods, the pockets fastened firmly, a spool of thread or silk put in each, with a piece of the thread from each spool hanging outside, to designate the kind the pocket contains. A needle-book, attached to a ribbon, and a pair of good sharp scissors, fastened to another ribbon, each hung by a brass ring to a hook below the work-bag, are signs to the guest of forethought and kindness.

If the closet is very large, the guest's trunk

may go in there, but if it has to stand in the room, put a piece of linoleum down on the floor for it to rest on, and tack another up against the wall. The piece on the floor is to protect the floor from being raked by the casters, and the piece against the wall to prevent its being battered by the trunk lid being accidentally thrown against it. Instead of the oil-cloth, a small screen may be placed behind the trunk. A pretty screen may be added to the room's furnishings and yield considerable comfort to its occupant, when she wishes the door to the hall to stand open. A screen is far nicer than the cretonne portières seen so often in bedroom door frames, as they admit more air and are, moreover, ornamental.

The dressing-gown, bedroom slippers, a dressing or bath mat, and a jar of fancy crackers must not be forgotten; nor, in cold weather, a hot-water bag, or an earthen jug filled with hot water. Every night the jug must be heated, filled, and placed at the foot of the bed before the guest retires. This will save many a midnight journey to the kitchen

for hot water, if one's guest is inclined to indigestion, or rheumatic pains. In a little wall-closet, keep small bottles filled with the various household remedies one is apt to need at any time—soda-mint tablets, rhubarb syrup, witch-hazel, glycerine, alcohol, cough mixture or drops, peppermint-drops, a spoon, a glass, a medicine-dropper, and some nux vomica.

See that there are clothes-brushes, a button-hook, a pocket-knife, pins of all kinds, complexion powder, cold cream, and hand-glass in convenient places. Put castile soap and an extra set of towels in the drawer of the commode and several wash-cloths, so that there need be no embarrassment in asking for these favours if they are wanted. Some guests would rather suffer for the want of extra comfort of this sort than to ask for it.

Little bath mats can be made of part of an old blanket. Baste four thicknesses together, and sew around twice or thrice in a circle to keep the layers together. The edges are left raw. Bind with a wash ribbon or a piece of cotton tape or woollen braid.

Every bedroom should have one or two of these little mats. They are the most cosey little things to stand upon when dressing or undressing, to sit on when putting on one's shoes, if one sits on the floor to perform this ceremony. They take the place, moreover, of a fur rug to step out on when getting out of bed. In the daytime, when not needed, they may be folded away in the closet. They wash and are always soft and warm and pretty.

There seems nothing quite so dreary as the unused spare room after the guests are gone away!—orderly, empty, hushed, with only memories of the happy days past to remind one that its walls have echoed the gay laughter of light-hearted friends or sheltered the loved forms of those who were dearer. To make the room seem less lonely, after the departure of guests, many turn it into a sewing room, between the times of occupancy, and this is a cheerful way of getting over the loneliness so keenly felt.

CHAPTER XIII

THE SICK-ROOM

SOME invalids like a light room, and some like a dark one; some like plenty of colour, and then again some want a perfectly neutral-tinted room. Some crave constant companionship, and others want seclusion and absolute quiet.

Invalids, chronic or otherwise, should have these preferences indulged when they are not harmful to them. People suffering from nervous exhaustion oftentimes want brilliant red as the note for their room, this colour of energy seeming to act as a stimulant upon their enervated bodies. This desire for red is more uncommon than that of the invalid whose nervous exhaustion takes on the form of excitement, and to whom the soothing blues and greys are most grateful. While these demands may seem unreasonable to persons

who are well, they are not so in reality and should be granted unquestioningly.

One of the most serious phases of nervous exhaustion is the state of great mental excitability, the patient seeming to be capable of self-control but actually having none. The quickest cure can be brought about, by allowing the patient to have his own way in everything, without combating him, by never coercing nor resisting him, nor trying to reason with him. One should realise that the irritability, the inability to work or read, or concentrate the forces for any length of time, hysterics and obstinate refusal to comply with even reasonable demands, are all characteristics of the malady, and serious ones at that. In some cases a few of these symptoms are present, and in other cases they all appear, but whether few or all prevail they should be given the same scientific treatment that belongs to other serious diseases.

It is ignorance of the true condition of the nervous invalid that causes so much needless suffering, and such prolonged periods of illness and retarded recovery. Nervous pros-

tration cannot be hurried in its cure, but the lack of a sympathetic understanding will make it far worse.

The late Doctor Gray of New York gave these rules to his patients:

"Do everything that you want to do, but never do it so long that you feel tired; at the first hint of tire, stop. If you want to cry, cry all you want to; if you want to laugh, laugh; if you want to go into hysterics, go into hysterics. If you want to say hateful things, say them, don't bottle yourself up; don't put any restraint upon yourself, and rest, rest all the time.

"Sleep in the open air all you can, all day and all night if possible. Lie out on the porch all day long; bundle yourself up in furs and rugs in cold weather, and lie out there. Don't walk for the sake of exercise, nor exert yourself in any way for the sake of getting up your strength. When your nerves are well, your strength will return of itself, and your desire and capacity for resuming your old occupations will come back, by degrees, without any prodding by yourself or too anxious family or inconsiderate friends. Don't talk to people, don't see people, when you don't want to.

"Don't take nerve stimulants; the nerves will be in a worse state afterwards. Eat twelve raw eggs a day if possible; eat all the nourishing food that you can, in order to cushion the nerves with fat, and if indigestion sets in, take something to cure that. Fresh, cold raw eggs, however, if taken whole, are very easily digested by nearly everybody. Meat and milk and cream and vegetables form a nutritious diet. Avoid all excitement, don't try to distract the mind, or brace up for a single moment. A relaxed state of body and mind is the surest way by which the nerves may be renewed. Go to bed early and sleep late; allow the sun to get up long before you do. Take your breakfast in bed. Don't drink a drop of coffee, tea, or any sort of liquors, wine or lager. Chocolate and cocoa, made with milk, can be taken freely.

"Where one cannot go to a sanitarium, where these rules are carried out, one should have the entire co-operation of one's family at home; and the family should know that with a nervous prostrated patient the brain is rarely normal, and the patient should be handled as gingerly as gunpowder.

"You may expect ups and downs, improvements and apparent retrogressions; but each time the improvement will be of longer

duration, and the retrogressions will come less frequently and not last so long."

The most satisfactory visitor is, perhaps, the one who has been ill a great deal and knows, by experience, what things are unpleasant and what things are pleasant in a sick-room. She knows that the patient does not like to have people sit on the edge of her bed, nor jar it in passing; that she is hypersensitive to perfumes. The patient does not want too much or too little sympathy; she does not want her visitors to be excitedly gay nor dolefully sad; she does not want to hear pathetic stories, nor to be told the maladies and sufferings of other people that she cannot relieve. The experienced visitor knows that the patient does not like to have people stay too long, nor does she like to be told how sick she looks, and the visitor therefore endeavours to avoid all of these things when she makes her calls on her sick friends.

The sick need to be uplifted. Stories of affliction or those of a pathetic nature, personal grief and troubles, anxieties of every kind, should be rigorously excluded from the

conversation in the sick-room; only the bright and racy stories, the pleasant bits of news, the gaieties of life, these are the pictures for the sick to see.

It is not safe to extend a call beyond half an hour, and not so long as that if another visitor be announced; and it might be well to suggest, just here, that the departing guest need not mention the fatigue of the invalid as an excuse for leaving. This mistake is made daily. It is embarrassing to the invalid and attendants in the sick-room, and out of courtesy they feel bound to deny the allegation, and press the visitor to remain longer, who as a natural consequence is embarrassed in turn.

The desire of everyone who visits the sick is to mitigate the dulness and dreariness of the sick-room, to give courage and pleasure to its inmate; but oftentimes this laudable purpose is frustrated by want of tact and the exact understanding of the needs of the sick.

It is a most gracious task, this visiting the sick, but apparently not an easy one to perform, judging from the blunders sometimes

made by kindly intentioned visitors. Said an exasperated doctor, "One visitor can do more harm in ten minutes than the nurse and I can overcome in as many days."

The qualifications necessary to make one acceptable in the sick-room are cheerfulness, good taste, a gentle sympathy, and delicate interest. The presence of persons clad in deep mourning has a most depressing effect on the spirits of the very sick, and before entering the room of one critically ill the bonnet and veil would better be removed.

Annoyances, unworthy of notice when one is in health, become mountains of discomfort to the super-sensitive convalescent or invalid, rendered capricious and exacting by suffering or long confinement; and such persons need the tenderest consideration and unbounded patience. Most invalids are distressed by any disorder in the room or by the sight of the medicine bottles, which, with their spoons, should be kept all together on a tray, screened from sight.

Where it is not desirable to draw the shades, a pretty screen made of thin material, set near

the bed, affords a partial shade for the invalid, without darkening the room. A person sensitive to the light cannot bear the sky line shining into the eyes, and the shades should be drawn just below the point where the sky line strikes the eye.

To air the room quickly, the windows should be opened wide, top and bottom; and the doors leading into the next room and the hall should be swung back and forth, vigorously, from forty to fifty times. The patient should be covered warmly, if the weather is cold, the head as well as the body being shielded. This process of freshening changes the air in the room without chilling it too much, and should be repeated several times a day, especially after a visitor has gone, and just before and after the patient takes a nap.

One should have two or three little bed sacks of various thickness to be worn over the night-gown; they should be light and delicate in colour and easily washed. One could have a pale blue flannel for cold weather and nun's veiling for moderate weather. One does not have to be an invalid to take comfort in

these wraps. They are always useful when one breakfasts in bed. A bed tray with legs is a desirable luxury, for upon such a tray one can eat lying down or sitting up; it can be used, also, to support a book or a child's play toys.

Sick people like cool pillows and a relay should be ready to replace those which have become warm. Several small pillows besides those of the regular size are a great convenience to lie on, or to tuck under an elbow or under the knees.

Nothing but wool blankets and a light-weight sheet should be used as coverings. A counterpane is not advisable on a sick-bed, as all weight should be avoided, warmth combined with lightness being the object aimed at, and the comfortable, if one is needed, should be of wool covered with China silk. These are expensive, when bought ready-made, but are easy to make at home and at a mere fraction of the expense.

Alcohol is considered the most important nerve tonic, when taken by absorption; a quart a week is not too much to use, and

more may be used if needed. While it may not always induce sleep in a nervous person, it will quiet the nerves to a remarkable degree and never loses its effect. Use a piece of flannel a foot wide and two feet long; saturate this with first-quality alcohol, and lay it on the spine next to the skin. It is better to lie on the back until the alcohol has evaporated. Sometimes, when in a highly nervous state, this application has to be repeated two or three times during a night; but for an ordinary case of nervousness, a single application will soothe and quiet and nearly always induce sleep—a quiet, restful sleep from which one awakens refreshed.

Odours of all kinds should be excluded, as far as possible, from any room used as a sleeping-room or for sickness. Camphor and arnica and such pungent-smelling remedies have to be endured, but perfumes and fragrant flowers are sometimes a great trial to the sick, who require a constant but imperceptible circulation of fresh outdoor air through their apartments. This is why nurses place bouquets of flowers outside the window, where

they may be seen by the invalid but where their heavy odour cannot do any harm.

All draughts should be avoided, and if a window stands open by the side of a bed, a screen should be placed there to perfectly shield the bed and its occupant. When lying down, one is much more apt to catch cold, and a light covering is always proper, even when one lies down in the daytime, fully dressed.

A little white merino shawl is of the greatest value in a sick-room in warm weather; for it is so light that its weight is not felt, and yet its delicate warmth is sufficient for the purpose of protection, whereas a sheet would be an encumbrance. Merino can be bought by the yard, and two widths sewed together and hemmed, if one has not a shawl; merino is easy to wash, and it finally becomes a beautiful ivory tint. Little shawls make light, comfortable wraps, if doubled and folded again lengthwise, and if the sides are sewed together for about a foot to form sleeves.

Every sick-room should have a large, comfortable chair. A Morris chair fills the re-

quirements perfectly. Being deep-seated and roomy, it makes a most acceptable resting chair when such a one is desired.

It is a great convenience to have a little set of dishes belonging only to the sick-room. The decoration should be delicate; a white set, with a tiny band of roses, never becomes tiresome. As soon as it is washed, it should be replaced upon the tray. A little waiter containing a salt-cellar, pepper-box, and sugar-bowl should be kept in the room. Thus will be avoided many a journey to the kitchen for some forgotten article.

Perhaps there is no small discomfort so distressing and hard to bear patiently as the contact with cold sheets at night. Every change of position brings a shiver, and, to those persons lacking vitality sufficient to resist the chilling effects, it often proves a source of real misery. This difficulty can be overcome, by having a small blanket intervene between the body and upper sheet. An all-wool blanket, a yard in width and long enough to tuck under the feet, a blanket which will lie in soft, cosy folds about the neck and shoulders,

will furnish a luxury of exceeding value to those needing this protection. Falling agreeably into all the curves of the figure, it concentrates and confines the warmth thrown out by the body to its immediate vicinity. A pair of fine, fleecy, baby-crib blankets (undoubled they are the desired length) will be best for winter use; but for milder weather a length of twilled or plain flannel will prove more agreeable. A semi-invalid, who has had many restless nights on account of her sensitiveness to cold, is now rejoicing over the change in her surroundings wrought by such a little blanket. Before trying it she had said, plaintively, "No matter how much covering they pile on me, in spite of down-quilt or hot-water bag, I seem to get colder and colder, and finally I don't dare to stir, but just lie doubled up in a heap, longing for morning."

With this downy shield, one can move fearlessly in any direction, while its narrowness prevents its being cumbersome; when not in demand, it can be slipped to one side in a moment, or readjusted as readily.

If made of very light-weight flannel, the

individual blanket will give untold comfort and service during chilly summer nights, often relieving pain, and sometimes preventing those disorders peculiar to changes in temperature, which are so sudden and frequent in this climate.

CHAPTER XIV

CHILDREN AND THEIR WAYS

IT is very easy to sway the minds of children.

None are so quick to recognise a noble impulse or to respond to the influence of a gracious leader. The impressionable heart of a little child is always open. It is ever ready to spring forth into fragrant bloom, needing only the animating touch of some willing hand to lovingly guide its thoughts and point the way. Nowhere does example count for so much as in the unthinking innocence of childhood, and at no time does the influence for good yield such happy and abundant fruitage. Children love cheerfulness, they love pleasant people and sunshiny days. A gloomy person, an impatient teacher, a cross maid, a rainy day—how full of pain to sensitive childhood! how often these things affect the whole existence of the child whose little heart is afflicted with them!

Children are so often sad of heart, they suffer so from loneliness, and that nameless depression which affects older people, that sometimes their childhood days are remembered only as those filled with dread, and mental unhappiness, which would distress, unspeakably, their loving relatives, if fully known to them. Children need cheerfulness and change and kindness and a tactful oversight. They need stories and talks and plays, they need to have every minute taken care of.

Bad children are bad because they are left too much to their own devices. A bad child will nearly always be found to be a nervous one, and oftentimes an especially bright child. These two elements, nervousness and brilliancy, need, in handling, an inspired intelligence and forbearance.

A child's ideas and manners, generally, are the reflection of what it hears and sees about it. A boy who sees only courteous manners in his father copies them instinctively; he rarely has to be told when to take off his hat; at table he pulls out his mother's chair, or

gets her a cushion or a wrap, and waits upon her and visitors, just as he sees his father do. He and his sister also learn to rise when older people address them; they learn to have consideration for the servants as well as for everybody else. These, and a thousand other little courtesies they perform quite naturally, when they are accustomed to seeing them at home. When a child fails to take on the good manners it sees in its family, the cause may be traced to the lack of receptivity. Such children must be taught the same thing many times over until it has become impressed indelibly on the memory.

Happy is the child that has not punishing parents; and wise and happy are the parents who can bring up children rightly and find punishment unnecessary. This perfect relation between child and parents needs certain traits on both sides. The child must be reasonable; the parents must be reasonable, self-controlled, and not coercive; they must be indulgent, kind, calm, firm, and forbearing. And among other things there must be a fine sense of justice, an entire absence of the

quality of vengeance, and a gentleness in rebuke.

The manners and customs of good society should be brought early into a child's life. A boisterous, romping child is out of place in a drawing-room, or where there are elder people, who may be annoyed; but every child should be brought into the drawing-room, for a few minutes at least, to greet guests. Its spirits can be kept in pleasant subjection without harm, for that short time, and the amount of good derived from the discipline of keeping in order and the cultivation of good manners will be invaluable. As soon as the greetings are over the child should be taught to retire, either to some other room, or to some place in the company room where it can quietly occupy itself without molesting its elders.

We all know what it is to be compelled to endure the society of an ill-bred, talkative child, and we all know the sweet charm of a well-taught child, cherished in its home; a simple, sincere, and gracious child, who looks you straight in the eyes and pays respectful

attention to what you say, and when the little interview is over, is ready to modestly withdraw.

When a mother must be so preoccupied with other things that she cannot spare time to take personal charge of her children, she would be wise to see that the rudiments of good manners are drilled into their caretaker. The untrained nurse-maid usually has such uncultivated manners, and is so ignorant of all the forms of good society, that it behooves a mother to teach her nurse-maid what to teach her children. Table manners should have especial attention, and a mother should not neglect any point in table etiquette. To insure this, the maid should have not only instruction, but practical demonstration from the mistress herself. This can be effected by having the maid eat a meal, twice or thrice a week for a time, in the presence of the mistress.

She will have to correct faults she never suspected. She will have to tell her to chew her food with closed lips, and not to chew and talk at the same time; to drink noiselessly by

sipping small quantities; not to tip up the soup plate, and to take soup from side of the spoon; to avoid spotting the tablecloth; to cover the mouth when gaping or coughing and to turn away the head while doing either; to laugh softly but not to smother the sound with the hand; to use the handkerchief unostentatiously; not to lean against the back of the chair, but to sit up straight while in the act of eating, and to keep the arms and elbows off the table; not to play with the bread or any table appointments; how to place the napkin, how and when to use it; not to cover the stem of the spoon with the hand, but to hold the handle between the thumb and forefinger, letting it rest on the middle finger. This is a hard thing to teach, if the pupil has acquired another and more awkward way. The foregoing list contains but a few of the glaring faults the mother will have to look for; and she will have to see that the maid understands fully her instructions.

Children should be taught the proper way at the start, and never be allowed to use knife and fork and spoon in any way but that

in which well-bred people use them; then they will have nothing to unlearn later. Habits formed in babyhood cling to the grown child, and too often are carried into mature life to annoy the beholder and embarrass the possessor of them.

Manners should come before morals; manners are habits, while morals belong to the understanding. Morals are inspired and cultivated by reason and intelligence and a general spiritual growth; morals are a discovery, an awakening; manners are merely the outside dress of the physical body, while morals are the dress of the spirit. So we begin by teaching the child first that which he can understand best.

Especially for children, meal-time should be a time for ceremony, and when this is made a daily rule at the nursery table, as well as being enforced on those occasions when the children eat with the family, the habit of good table manners becomes natural and ingrained. It pays to take all pains with children's manners at table. It pays, when a trained maid is not to be had, to teach well an ignorant maid.

A nursery-maid should have the mother's support; her authority should never be gain-said in the presence of the child. The girl should be sustained and her commands respected, no matter how little they appeal to the good judgment of the mother. When alone with her, the mother can reprove and correct the maid's mistakes without injury to the girl in the child's mind. The maid will succeed far better in the management of her charge when upheld and seemingly abetted.

A maid whose nature is not kind and gentle has no place in a nursery. She should teach her charges to be kind to their little mates, she should herself be courteous to the little visitors her charges may have. She should teach them to have consideration for the little children not so fortunate as themselves and not to ridicule their ragged clothes or other misfortunes. A nurse-maid, through carelessness or indifference, will teach and abet her charges in these and like cruelties of speech, whereas, with proper admonition from the mother, the maid will take care that these things are not indulged in. Just one dissent-

ing voice, in the favour of some woe-begone will turn a whole troop of scoffing children into contrite and sympathetic little beings.

Some children find pleasure in cruelty and the shedding of innocent blood, whether it be that of the twittering bird, or the playful kitten, or the homeless hungry dog skulking along the street in search of friend or food. They find pleasure in torturing insects; they love to use a whip upon a horse; to stone anything that has life. To wring cries of pain from any animal, unfortunate enough to come in their way, is music to their abnormal little ears.

When this tendency first shows itself, as it so often does in mistreatment of toy dogs and horses, then is the time to correct and to teach children to love and have consideration for even these inanimate things. Kindergarten children have this trait of cruelty trained out of them. They are taught to love and be kind to animals and insects. It is in the nursery days that the first lessons should be taught. Cruelty is a mark of insanity and every mother should see that her little people

have their minds cleansed from this fearful affliction.

Elizabeth Harrison, of kindergarten fame, tells of a small boy in one of her classes whose cruelty was of such a pronounced and ingenious quality that she found she must devote all her energies to the regeneration of this one child. It being against kindergarten law to tell a child how bad he is, Miss Harrison's ingenuity was considerably taxed, and as the months wore on with no perceptible change she became all but discouraged. Each morning she would come to the class with a story of some conspicuous example of kindness shown to a dumb beast, and each morning the little boy sat among his mates listening stolidly, and still he continued his ravages; pulling off the legs and wings of flies, scaring the goldfish, pinching hard the pussy's tail, and making to suffer, in fact, every live dumb thing that he could get hold of.

One morning, Miss Harrison told of having seen the ash man calling his horses from one side of the road to the other. "Come Tom,

come Jerry," he would say, and the intelligent and affectionate animals would come at his call "just because he was always so kind and so good to them." The next day the little boy was the first to greet her. He wanted to know all about the ash man; had she seen him that morning, and did he say, "Come Tom, come Jerry?" and did they come?

For several days thereafter, he inquired solicitously for the ash man, and as the time passed Miss Harrison became sensible that the turning-point had arrived. Shortly after this, he was eating an apple and came across a worm that had made its webby home in the apple's core. "Oh, Miss Harrison!" he shouted, "Here's a dear little worm, what will I do with it?" Together they helped it tenderly onto a stick and carried it to a friendly flower-pot, where it would make "a nice little home for itself." Cruelty had ceased to be a part of the child's nature and this, to Miss Harrison, was one of the most triumphant moments of her life.

A child's mind is moulded little by little, and one sees no great daily change; but in

time the fruitage will show the work that has been done in the vineyard.

Let it be graven on the mind that children, like grown people, are controlled more by affection than coercion. "Affection," says some one, "like spring flowers breaks through the most frozen ground at last; and the heart that but seeks for another heart to make it happy will never seek in vain."

Mirrors¹ reflecting the person at full length are most desirable articles with which to have a house abundantly supplied. To see one's self often, and in all kinds of postures, is a guard against bad habits both in sitting and standing.

Hardly any girl would persist in standing with arms akimbo if she could see her distorted figure as it appears to others. Children would become more graceful, their gestures would be more easy, while their attitudes would be in every way more charming, if they could frequently see themselves reflected from mirrors placed on all sides in their homes.

¹ *Uses of the Mirror*, by Alice L. James; by the courtesy of *Harper's Bazaar*. Copyrighted 1894.

It is a mistake to think that this custom would foster vanity of an obnoxious kind in young people. It should, indeed, make them vain to the degree that they would wish to appear to the most pleasing advantage; but this is a form of vanity which parents would do well to encourage.

A young lady known to the writer was cured of a facial expression, exceedingly annoying to her family, by happening to see herself in a mirror one day when she was indulging in it.

There would be fewer round shoulders, less leaning on elbows, less sitting in inelegant positions, if houses were built with large mirrors here and there set into the walls. But let us have plenty of small ones in the nursery, in the corners of dining-rooms and chambers, and, above all, in those rooms where the family congregates.

A mother used to find a mirror of much service in amusing her baby while she went about other duties. Knowing that babies love the company of other children, she ar-

ranged a looking-glass so that he could see himself and all his toys and surroundings reflected in it, and he immediately accepted the substitute for a playmate.

This believer in the mirror as a means of entertainment for children used to allow a little niece, who came sometimes to stay with her, to find her pleasure in the same way on days when the weather was bad and she could not go out. The child would frequently stand before a large mirror by the hour together playing "lady," than which there is no more delightful make-believe in the world for little girls.

She was allowed to have ribbons and fans and gloves, a parasol and veil, and, of course, a long skirt, and if the things were not the freshest or most modern of their kind she never knew it, or at least her pleasure was not at all affected by the fact.

The balls she attended, the carriage rides she took, and the entertainments she gave were countless, and, what was so charming in it all, she was thoroughly unconscious. The

reflected personage was another individual altogether, and the sweeping courtesies she made to the fine lady in the glass were but the precursors of the graceful manners which charmed everyone in her mother's drawing-room at a later day.

A baby's eyes should be shaded from the strong daylight; when the hood of its carriage is thrown back or tilted half-way, the baby's eyes are exposed ruinously to too strong a light.

If one would know just how it seems to the tender eyes of a little child, one can place oneself in a position where the eyes, unshaded, are upturned to the sky, and lie that way for an hour and note the effect on eyeball, brain, and nerves. Then think how cruel an injury is being done to the children who are thus exposed daily to such an intense glare—an injury that never in this world can be repaired.

The babies that are too young to sit up should always have the carriage hood raised over them to completely shield their eyes; and the babies who sit up should wear deep little sunbonnets to make a competent shade for

them. Little caps are barbarous. All sorts of eye-troubles come to children whose eyes have been unduly strained in infancy by too much light.

CHAPTER XV

MAIDS AND THEIR WAYS

THERE is, perhaps, no labour that seems quite so fruitless as that of teaching the unwilling; time and labour are never so completely lost as when trying to teach housework to an unwilling daughter. Mothers receive a great deal of unmerited blame for not teaching the beauties of housework, the delights of the darning basket, and the blessings derived from good cookery to their daughters. But some daughters refuse to be impressed with the delights and blessings of practical house-keeping. They simply will not learn. When these wayward ones become housewives, they either skim through the work in some fashion not to be divulged to the public, or forthwith acquire a maid to help waste their substance.

A different phase than this is as often presented by these unwilling daughters. They oftentimes make the most exemplary house-

keepers and become adepts in all the arts of home-making, as soon as they are thrown upon their own resources for comfort. So let not the mothers despair; let them rather take pleasure in their daughters as they find them, and while they are still theirs to enjoy, instilling, meanwhile, as much system into their silly little heads as possible, and feeling assured that somehow, some time, everything will work out satisfactorily. But with an unwilling maid one cannot be thus indulgent. When it comes to rebellion in a maid, one changes off.

It is a wise woman who knows what faults to overlook in her servants, and it is because of this wisdom that some mistresses are able to keep their good, but not faultless, servants year after year, until marriage or old age makes a change imperative.

Patience and kindliness, integrity of thought and upright dealing with small as well as large matters, indulgence, balanced by strength of character enough not to suffer imposition, are some of the characteristics a perfect mistress should possess.

No mistress should allow her new maid to go about her house alone at first; she should devote herself to the maid for the first week or two, to see what she does and correct bad practices.

An ignorant or ill-taught maid can do more harm, in once sweeping and dusting a room with fine furnishings, than would be effected by years of ordinary use. She will mar the polished wood by letting broom-handles fall against it, or she will let the sweeper knock edges off the legs of chairs and tables. She will make indelible rings on the carpet with her house-maid's pail, instead of setting it on a protecting mat, or even on a newspaper, when she is washing windows; she will nick the bric-à-brac when dusting it, wipe off the upholstery with a cloth dampened in water and kerosene oil, and apply the same to gilded picture frames. She will sweep the carpet against the pile and with dampened broom, or strew wet tea leaves upon it. She will run the sweeper back and forth until the carpet gives up its very life to her well-meant efforts. In a brief space of time the bright-

ened appearance of the room passes off, and a dull-hued and streaked look has settled over everything.

She sweeps the sidewalk with the good broom, intended only for house floors and carpets, and uses brushes that are meant for furniture only upon floors. She neglects the dust in corners and crevices and leaves cobwebs on high chandeliers and out-of-the-way places. She uses the silver spoons and knives to cook with and to scrape out cooking vessels. She starches silk shirt-waists. She throws the bedclothes upon the floor, or she draws the things up, without taking them off, and smoothes them over on top.

She uses a soiled dish towel to cover the fresh-baked bread; she wipes the dishes on the table napkins, and uses them for ironing holders. She uses the good dish towels for holders and mops. She has even been known to appear unexpectedly, when there is company and no opportunity to head her off, in the extraordinary foot gear of white slippers.

One of the essential things to teach a

maid is to let the beds air every morning, at least an hour before making them. Every member of the household should be taught to pull his or her bed apart upon rising, and upon failure to perform this duty, a note stating the fact should be fastened to the delinquent's pincushion. The maid's own room should be looked into by the mistress to see that the bed and clothes here also are aired. Besides swinging the doors to create a draught, the corners and parts of the room where there are no windows or doors should be fanned vigorously with a large palm-leaf fan, to drive out the stagnant air.

The maid should have the teakettle always full of boiling hot water, especially at meal-time. In some houses hot water seems to be regarded as the most precious article in existence, to judge by the difficulty of getting a cupful, when one asks for it at meal-time. A little forethought on the part of the maid would provide an abundance on call, for all purposes. Water pitchers and teakettles must be washed and scoured to keep them hygienic. The maid should keep the brushes

hung up in their places, and brooms either hung up, or standing on their handle ends; her mops and house-cloths washed and hung up, and her garbage pail washed out with soap and water to keep it clean and ordourless.

She must never put articles on the edge of a mantel, table, or shelf, nor let a handle project so that the thing so placed may be knocked off. She must not leave a thing in a doorway or on the stairs, for even the shortest space of time, perhaps to be forgotten and trip up the unwary. The supply of matches must not be allowed to run out in any room. She should pick up a scrap whenever she sees it and not wait until the regular cleaning time before doing so.

The maid-of-all-work, known as general houseworker, does the sweeping, scrubbing, and window-cleaning; takes care of the fires; cleans the vestibule; sweeps the stoop, courtyard and sidewalk; beats mats and small rugs; cleans the silver; keeps the pantries kitchen and dining-room in order. If the family is a small one, she is usually expected to do the washing and ironing, with the ex-

ception of the shirts and collars; these are sent to the regular laundry, where they are finished more satisfactorily than at home.

The maid-of-all-work has the plain everyday cooking to do, but nothing elaborate should be expected of her; and when there is company cooking of extra quality to be done, she should have help in preparing the meals and serving them.

She takes care of her own bedroom, and makes the beds and sets the family bedrooms in order and sometimes it is required of her to dust them; but a considerate mistress will not ask this, taking upon herself the dusting of the chambers, and the entire charge, excepting perhaps the sweeping, of the drawing-room and library. Helping a maid with the work in this way will enable the mistress to ask many little personal offices from her, such as buttoning her shoes and putting on her rubbers and so forth, besides going upon errands; this division of labour makes the plan of living very simple and helpful to each.

The lamps are attended to by the maid. If there is very fine glassware and delicate china,

it should not be entrusted to the maid, but to prevent breakage, nicks, and cracks, the mistress should wash them herself.

See that the maid has low, broad heels to her houseworking shoes and, also, that they are kept even; a runover heel is hard on the foot and trying to the nerves. She should be told also how greatly it detracts from her general appearance. Her dress should be short enough to enable her to climb stairs, and thus relieve her from giving it any attention; and the nicest material for working wear are gingham or calicoes, that can come up regularly from the wash. Gingham and calicoes should be starched, to keep their wearer looking fresh and clean; even when faded, if nicely done up with starch, they will look well. When she dresses for waiting on table at the evening meal, she may, if the mistress desires, wear the present-day costume of black gown and white cambric cap and apron and cuffs and collar.

Both her kitchen and bedroom should be attractive, and have pretty white valances and curtains that are easily laundered. The

kitchen walls should be painted a pea-green, which is cool and clean-looking. It should have a good even floor, either painted or covered with linoleum, with mats on all the standing places, before the sink, before the stove or range, working tables, and the stepping places at doors. These mats save the floor from being needlessly worn and rubbed, and also make standing easier.

See that there are two comfortable chairs in the kitchen, also a rack for newspapers and cook-books, and some pretty covers to put on the tables after the work is done. A straight-backed, plain little wooden chair should stand by the cooking table; too many cooks uselessly tire themselves, by standing when they prepare the vegetables.

A maid's apron should be immaculate, if she has to don a fresh one three times a day. Her hair should be neatly arranged without frizzes or gewgaws; the wearing of these latter may be deferred until her day out.

A stylishly costumed maid and a daintily robed mistress will give to a simple, even a shabby, little house an air of elegant dis-

tion that a grand house and splendid furnishings, with carelessly attired mistress or maid, could not possibly have. Nothing adds so much to a house as the presence of a dainty woman prettily gowned. She gives to her house what the bowl of roses gives the dinner table.

A maid-of-all-work is not always willing to wait upon the table. She is rarely competent to do expert waiting, and a few rules are here subjoined, that may prove of service when installing such an one in the dining-room.

Everything must be passed at the left side. Everything that is placed by the maid she carries to the right side and sets it down where it belongs.

Tea and coffee cups are placed at the right, they are passed at the left.

The hostess is always served first; this custom sometimes saves the day for a guest who may not be initiated in the intricacies of some new dish.

Finger-bowls should be filled about a third full; tumblers and wineglasses about three fourths full.

When fruit is served, a finger-bowl accompanies the fruit plate and also a fruit doily. When there is no fruit, the fancy doily alone is put on the plate under the finger-bowl, when served at the end of a meal.

Knives are placed with their cutting edges towards the plates, forks with their tines turned upward, and spoons with points upward. When passing anything on a tray, needing a spoon, the maid must put one in the serving-dish, also a fork when a fork is necessary.

She must keep the glasses filled, not waiting until they are emptied, and pass things as she sees they are needed.

A maid should never pass anything before one person in handing it to another.

She must never walk in front of persons, if there is any other way of getting around without disturbing them. If there is no other way, she must offer a short apology: "Excuse me, Mrs. Blank," or "Excuse me, Madam or Sir," as the case may require.

Short people need foot-stools at the table,

and before announcing the meal the maid should see that these are in place.

To announce that "Dinner is served," "Luncheon is on the table," sounds better than "Dinner's ready," which the untaught maid is apt to say.

The kitchen book shelf should contain books on the subjects of serving and waiting, and housewifery, as well as the cook-books, for a maid will be apt to do considerable reading for herself, if such reading is at hand. She must be instructed to take care of the books, to keep them clean, to use book-marks instead of turning down the leaves, and not to strain the bindings by turning them face downward. A good, clear-printed dictionary will be appreciated by many a girl.

To insure against mistakes, in the service of an untrained maid, it is the best plan for a mistress to write out her directions for each meal; especially is this necessary when company is expected, if the waiting is to go at all smoothly. Write out each separate part distinctly and in the order in which it is expected to be performed—what to serve, when

to serve it, and how to serve it. Show the maid where to keep the things, and how to arrange them in the most convenient way, and how to go about doing her tasks in the quietest and most expeditious manner. Be patient, and painstaking, and be willing to show her a great many times how to do the same thing, until she learns her lessons thoroughly.

Many girls are slow to learn, but that very slowness, combined with willingness, a steadfast disposition, intelligence and neatness, makes a treasure when such maids are once fully initiated into one's way of doing things.

If a girl makes mistakes, one should not attribute them to intentional disobedience or any other unbecoming quality; for one must expect blunders and awkwardness, and a variety of unlooked-for occurrences, in training an unenlightened maid.

CHAPTER XVI

THE PORCH AND STOOP

WHEN a family fond of out-of-door life is the fortunate possessor of a porch, there is little to do further than to set it out with stoop furniture, potted plants, cushions and rugs, hammocks and swings, and straight-way begin to enjoy the summer breeze. Sometimes, to give an added touch of luxury, an awning is hung from the edge of the porch roof.

But on the little front stoop of the city houses people, as a rule, put up only an awning and set out a couple of pretty little chairs at evening time. Sometimes the steps are decorated with potted plants, and, while these add to the appearance of the house and stoop, they do not add to the comfort of those passing up and down it, or to anyone wishing to sit there.

The front stoop, whose little platform measures some six feet in width by three or four feet in depth, seems a very small space with which to do much in the way of making a summer resort; but such a little stoop can be converted into a really delightful spot, adding shade, and out-door air, and coolness to a house situated on a residential street.

An awning, the square-cornered conventional awning, goes over the door; enough of the awning material must be provided to form sides and to meet nearly in the middle at the front. This extra material is to be made into two curtains by sewing together two lengths, or even three for a wide stoop. They are to be hemmed top and bottom and should be long enough to reach from the awning frame to the floor of the stoop, and have brass rings sewed securely on one of the hemmed edges. The rings may be about eight inches apart, and are to be hooked on to curtain hooks which are pinned to the awning valance.

The curtains fall over the outside of the stoop railing, and each corner is fastened to

the railing by a stout tape sewed on to the curtain. This makes a tent, very pretty to look at, and very cosey to sit under. Sometimes, both curtains and all of each curtain will be used; at others, only a part of a curtain, the unused part being hung doubled.

Besides keeping out the sun and the rain, and making a cool-looking hall and vestibule, they act as windbreaks, so that one is able to sit out on the stoop in nearly all kinds of summer weather, and even late in the fall, a privilege which could not be indulged in without them. They are taken down at night and put up in the morning.

A Japanese whiplash portière is hung at the vestibule door. It is a good fly screen, as the breeze keeps the lashes in motion and, unless a bright light from the far end of the hall attracts them, the flies will not enter.

The chairs selected might be of rattan, but they must be easy and comfort-giving and have arms. Two of these and a good army camp chair will do for stoop and vestibule. The hall may have other seats and easy chairs that are cool and restful for hot weather.

Behind the whiplash curtain one may sit in the hall and enjoy almost perfect seclusion.

The entire vestibule should be covered by a soft rug of Axminster or thick velvet, and another rug large enough to cover the stoop and door-sill and to lap over the vestibule rug.

In a fierce storm, the stoop rug can be doubled back, so that the rain does not beat in upon it.

One can sew and read in the vestibule, or on the stoop, or in the hall, and take restful enjoyment all the long summer days and evenings.

The whiplash portière will not keep out mosquitoes, and if one unhappily lives where they abound, nothing will exclude them but wire doors.

A stoop which has upon it much sunshine or the late afternoon beams will need an extra curtain as a shield for the eyes, if one sits out under the awning to read or sew, and this is best made of very dark blue denim. It is only put up when needed, and in extreme hot afternoons it will keep out the heat as well as the light. A stoop thus shaded and

furnished has a most fascinating air, and is a constant delight.

The parlours, both back and front, should have all drapery removed and the furniture put into slip covers; the windows be uncurtained except for some delicate cool-looking scarf thrown over the poles.

Parlours should have all hangings and curtains, suitable only for cold weather, removed, but the rooms should not be left to look bare and desolate; lighter and more delicate colours may be introduced, in the way of tidies and scarfs and table mats.

All of the cushions that are to remain in the parlours for the summer should have cool-looking covers upon them. Grass cloth with pale green embroidery or with green ribbon bows, is appropriate. Grey linen, delicately embroidered in delicate colours, also makes a cool-looking cushion.

If one stays in the city in the summer, the house should be so fixed that all the windows may be open to admit the air freely; for a closed, airless house becomes depressing to one's spirits, and is likely to produce sickness.

There is an attractiveness about a house shaded with awnings that is perfect, and everyone who can should have awnings to all windows that have not outside blinds. A room that is a positive misery to live in without awnings becomes at once an agreeable place, when awnings add their beneficent help to keep out the glare of reflected light, or the long rays of the afternoon sun. When the shade of foliage is denied, the awning comes as an actual blessing to those who cannot endure the strong light of a blazing summer day.

Dark green and tan make an excellent combination for awnings, not alone for the pleasing shade these colours cast but for their lasting qualities. Yellow, blue, brown, and red stripes all fade and look shabby much sooner than the dark green and tan mixture.

Most city houses have rear storm-sheds, which could be converted into porches by just a little expense. The canopy would be a canvas awning, and could be taken down in the fall when the porch was no longer needed. The rolling bamboo porch screens

or green small-slat Venetian blinds could be used here with advantage.

A porch or extension roof should always have a railing strong enough to keep a child from falling through it, and high enough to prevent it from falling over it. Otherwise a mother sitting there with her children will have little peace. It can be made in sections, and bolted or hooked together, so that it may be taken down when the season is over and stored away.

The floor may be of narrow slats fastened together and covered with a thick rug of matting with an additional rug over that. If the approach is by way of a window instead of a door, a step or two can be placed on the roof for entrance to the room, and a carpet-covered box can form the means of egress within.

A swinging sofa, a tabourette, some cushions, one or two easy, low, and deep-seated chairs of rattan, make of this out-door retreat a charming place to rest, away from the noise of the street and out of sight of curious eyes.

When the roof of an extension is used for the porch, it is made irresistibly attractive by having boxes and jars filled with low-growing plants arranged around the edge just within the railing. Morning-glories are easily trained and make a very beautiful and cool-looking screen for one side. Mignonette may be grown here also in pots. It is said to keep away flies. Sow the seed early and keep it in a moderate heat until ready to transport it to the roof.

CHAPTER XVII

THE SUNDAY DINNER

THE Sunday dinner is a meal which gives a great deal of trouble and anxiety to many housekeepers. In some households Sunday is the day of hardest work, the dinner being made a feast with the added care of bidden guests; in a few homes it is a day for inhospitable cold fare, and dreaded by nearly every one who unfortunately belongs to the family where this rule obtains. But it is the exception, rather than the rule, where Sunday dinner is not the one above most others to receive the best effort of cook and mistress; whether it be plain and simple, or elaborate and sumptuous.

To make it as much as possible a day of rest, and yet not one devoid of the good things one likes to have for Sunday dinner, much of the work must be done, and nearly all of the

preparations made, on Saturday. A suggestive menu is the following:

Soup or Raw Oysters

Meat Courses

Fricassée Chicken.

Pot Roast of Chicken.

Pot Roast of Lamb or Mutton and
Caper Sauce, or Mint Sauce.

Hot Meat Pie, Birds Broiled or
Fricasséed.

Cold Roast Turkey or Chicken.

Cold Roast Veal or,

Cold Roast Sirloin of Beef.

Relishes to go with Meat Courses.

Horseradish, Celery, Water-cress, Sliced
Cucumbers, Radishes, Currant, Grape, or
Crab-apple Jelly, Cranberry Sauce.

Vegetables

Mashed Potatoes, Boiled Onions, Sliced
Boiled Beets, Turnips, Peas, String-Beans,
Macaroni with Creamed Cheese Sauce, Sauer-
kraut, Cauliflower, Stewed Tomatoes.

Salads

Lettuce, Asparagus, Waldorf, Tomatoes with Lettuce.

Desserts

Lemon Meringue Pie or any other kind preferred.

Corn-starch Custard Pudding with Fruit.

Peach Cobbler—Apple or Cherry.

Suet Pudding.

Fricasséed Chicken

Singe a fine fowl, wipe with a damp cloth, and cut apart the joints. Dredge lightly with flour and pepper.

Cook, until a little brown, a sliced onion and a lump of butter each the size of an egg: lay the chicken and its giblets in this, pour in a cupful of water, cover the vessel tightly, and cook gently until meat breaks easily when twisted with a fork. Then add a tablespoonful of parsley and a tablespoonful of flour blended with a little cold water and salt to taste, and boil with the chicken for a few

minutes. It may now be set away in a cool place in the dish in which it was cooked.

Be sure to have the cover fit closely, while cooking, so that the steam may not escape, and cook so gently that the water need not to be replenished. A flatiron may be placed on the lid to weight it down, if necessary.

A casserole may be used for fricasséeing chicken, and can be brought to the table. Some of these useful fireproof cooking-dishes are handsome and ornamental, and expensive accordingly, but there are also plain ones which come within the reach of almost everyone. Money spent for a casserole is well expended.

Pot Roast of Chicken

Get a roasting chicken weighing four or five pounds; have the giblets saved and sent with the chicken.

Singe the hair by holding over a flame, either of the gas stove or by burning a piece of paper in the range. Pick out all the pinfeathers which the butcher failed to remove,

and rinse the chicken inside and outside in cold water. This must be done quickly. If raw meat comes in contact with cold water, the juices are started and run away, leaving the meat without flavour or richness.

Flour the bird inside and out, dust on black pepper, and either fry brown in a little butter, or broil over a hot fire. Mix a tea-spoonful of thyme and a little black pepper, and sprinkle over all sides, and then put the chicken in a deep agateware basin. Tie the legs together, and place the basin on a tall wire tea-stand in a large kettle. A large preserving kettle, with a close-fitting cover, is the kind to use. Pour in enough boiling water to reach above the bottom of the basin, cover the kettle, and as soon as the water boils hard remove it to a part of the range where it will cook quietly and continuously for two or three hours.

The cooking must be something more than simmering, or the heat will not be sufficient to make the meat tender, but it should not be so hard as to boil the water away too fast. Look in occasionally to see that the water has not

boiled away, and replace, when necessary, from the boiling teakettle.

Do not let any water fall on the chicken or into the basin—the fowl must cook in the steam and its own juices; and avoid tilting the basin, to prevent any of the juice from running into the kettle.

Make a stuffing of a scant quart of bread-crumbs two or three days old, one heaping teaspoonful of thyme, one fourth of a teaspoonful of pepper, a third teaspoonful of salt, and a small chopped onion. Mix this with enough boiling water to make a paste, and cook covered in the oven for half an hour, or on top of the stove.

When the chicken is done, take it from the fire, set the basin on the table, put the chicken on a plate, dust it with salt, and with a spoon stuff it with the hot stuffing. If the chicken seems not crisp enough, it may be set in a very hot oven for a few minutes, to be more thoroughly browned; but this is not at all necessary and adds little to its flavour or excellence.

Add salt to the gravy in the basin and flour

blended with a little cold water, boil it, and set it away. Cover the chicken with oiled paper, and an old napkin over that, and keep in a cool place until wanted for dinner next day. It is to be served cold with hot gravy, mashed potatoes, onions, macaroni, celery, and currant jelly.

Pot Roast of Lamb or Mutton

Put into a spider a minced onion, a fourth of a teaspoonful of paprika, and one tablespoonful of butter, and cook until a little brown, then empty this into the basin in which the lamb is to cook. Now brown the leg in the spider. The leg may be boned, and the bone together with the little shank end be made into soup, if one so desires, or the whole leg may be pot-roasted.

After browning in the spider, place it in the basin and cook it, as directed, for the chicken pot roast.

It may be stuffed or not, as one desires, but thyme is not used in the flavouring of lamb or mutton. Mint or caper sauce, grape or currant jelly, mashed potatoes, peas, tur-

nips, stewed tomatoes, string or lima beans are edibles that usually accompany lamb.

Not a spoonful of gravy should be wasted, as it is the life of the meat, and if care is taken to reserve a portion from the first meal, there will be plenty to enrich the pies and stews of succeeding meals.

Meat Pie

A hot meat pie, with flaky crust and the meat tender and juicy, provides a most delectable *pièce de résistance* and has the advantage of being even better when warmed up for the second serving.

Slice potatoes very thin and cover the bottom of the baking-dish with them, adding a little salt and pepper. Cut into inch pieces meat or chicken which has been roasted in a pot or stewed until very tender, and place the slices on top of the potatoes. Season with any preferred herb and a little onion butter (butter in which onion has been browned), pour in gravy, dust with flour, and cover with pie crust. Bake in quite a hot oven, until the crust turns a delicate brown.

The crust may be made of prepared flour. Cut into peas one fourth of a cup of hard cold butter and add it to an even cupful of sifted prepared flour. Add salt before sifting, unless the directions on the paper say no salt is needed. Mix with four tablespoonfuls of ice-water, and lightly pat the paste into a ball; roll it out quickly on a floured board. Make a few fancy gashes here and there, and lay the dough on the meat. Bake immediately. The next day pour in a little extra gravy and warm in the oven.

The lack of gravy may be met by boiling together flour, butter, water, and beef extract, but the substitute is far below the original product in value and flavour. Add salt and pepper and onion-juice, or a spoonful of strained cooked tomatoes.

Broiled birds make a delicious Sunday dinner. Pigeons and grouse *en casserole* are also delicious.

To broil quail, the birds must be picked and drawn, and have their heads and feet removed. After wiping them with a damp

cloth, they are split down the back, rubbed with melted butter, and laid on a gridiron, inside down, until seared over; they are then turned and the broiling finished on the outside. The fire must be clear and not brisk, or the birds will be dry. A very good way is to first broil them just enough to sear each side, and place them for a few minutes, closely covered, in a hot oven. Put butter over them, salt them delicately, and serve them hot on buttered toast.

Squab are easy to manage if one has a good oven. Pin a thin slice of salt pork on each bird with a very slender skewer, place each bird upon a slice of toast, and roast in a hot oven for twenty minutes.

Reed-birds can be deliciously roasted in a hot oven. Put them in a dripping-pan with a lump of good butter on each. Roast them for a few minutes and turn them over on the other side to brown. Sprinkle them with salt, place them in a deep dish, pour the gravy over them, and serve hot. French fried potatoes usually accompany this dish, but, as these take time and labour to prepare, delicately

toasted bread may very well take their place.

Oven roasts of beef and mutton are at their best when first cooked, and are never so relishable when reheated. Evenly and thinly sliced when cold, and placed on a platter garnished with lemon slices, water-cress, celery, or parsley, either of these roasts makes a delightful dinner for those who care for cold meat. The gravy must be hot and good, and the vegetables hot also. Cold meat requires a relish—Catsup or Worcestershire sauce for beef, and wine or mint sauce for mutton.

Mint sauce for cold mutton needs to be quite sweet and also quite sour. Chop fine a handful of fresh mint leaves, pour on a quarter of a cup of sugar and half a cup of vinegar. It will be ready in a few hours. If put in a small jar and kept covered, mint sauce will keep for months.

Turkeys and fine fowls, when slowly oven-roasted until tender, are as delicious sliced cold with hot giblet gravy as when first cooked; and veal, old veal well roasted, makes another pleasing change. So, with a little forethought Sunday dinner may be a varied one.

changing the menu each week so that neither the same kind of meat nor the same dessert would appear again for a month or more.

Vegetables

There are but few vegetables which lose in flavour by being cooked one day and warmed up the next. Asparagus, spinach, egg-plant, oyster-plant and summer squash are among these; but there are so many others from which to choose that the dinner need never suffer from an insufficiency of vegetables that are relishable and succulent and easily managed.

Potatoes may be mashed, seasoned with salt, whipped creamy with boiling milk, and smoothly piled in an earthen dish. A lump of butter dusted with pepper should be put in the centre. The next day the preparation should be put into the oven and browned. Turnips may be warmed up in the same manner. Boiled onions, macaroni, cauliflower, peas, and string-beans are warmed by having a little extra butter or cream added. Stewed tomatoes and well-cooked sauerkraut are to be heated without the addition of anything.

Beets need a spoonful of vinegar, one of sugar, and one of butter.

Cucumbers must be kept on ice, until an hour before dinner. They should then be peeled and sliced and soaked in ice-water, drained and brought to the table with cracked ice distributed over the surface. This keeps them crisp until ready to be eaten.

Macaroni with Creamed Cheese Sauce

Put about a cupful of macaroni, or of spaghetti, if the small pipe is preferred, in a quart of boiling water, add a half teaspoonful of salt, and boil a few minutes, stirring to keep the pieces separated; then stand the dish where it will keep below the boiling point for some twenty minutes; then bring forward, and boil for about thirty minutes.

The cover may remain partly off so that the water may cook away, for macaroni is sweeter when it does not require to be drained. Pour it into an earthen dish that may be sent to the table. Season with extra salt, if more is needed, and put it away, with the sauce described below poured over it. When

wanted for dinner, either heat the macaroni in the oven, or on top of the stove. Add a little hot milk, if it seems too stiff, while it is heating.

The sauce should be prepared as follows:

Put into a saucepan a lump of butter the size of a small egg. Add a pinch each of salt and paprika, and a scant half cupful of milk. Stir this on top of the stove, and when hot add one third of a cupful of cheese cut into small pieces. Stir these together until the cheese is melted, but no longer; then add a half teaspoonful of baking-powder. Stir thoroughly, take from the fire immediately, and pour over the macaroni. A little black pepper may be dusted over the top.

Lettuce Salad

The lettuce must be cold and crisp, and after washing dried, by shaking gently in an old napkin or piece of muslin kept for the purpose. The inside of the salad bowl must be rubbed lightly with a cut clove of garlic, or a slice of onion, before the lettuce is placed in it.

Lettuce is dressed at the table, as it wilts soon after having oil poured on it. Into the salad spoon, holding it over the lettuce, pour a teaspoon of vinegar, a saltspoon of salt, and half as much of pepper. Mix these; pour the mixture over the lettuce, add four to six tablespoonfuls of olive oil, and toss the lettuce about until every leaf is coated.

Asparagus Salad

Put the asparagus in boiling salted water and boil until tender, then put a part of it into a dish containing cold water. This makes it firm. Remove to the salad dish and keep it cool until ready to serve, and send to the table with French dressing.

Unless the whole bunch is needed for salad, serve the remaining portion hot for Saturday dinner, laid upon toasted bread, with white cream sauce poured over it.

Salad Waldorf

Peel and slice very thin a fine Baldwin or a genuine Rhode Island Greening apple. Add a little crisp celery and serve with a mayonnaise dressing.

Tomatoes with Lettuce

Place crisp lettuce leaves on the bottom of the salad dish, which has been rubbed with a clove of garlic, and upon them lay a large tomato, skinned and cut in sections, or two small whole ones. Serve with French dressing or mayonnaise.

Simple Mayonnaise

The bowl must be cold, as must be all the other ingredients. In summer, allow ice to stand in the bowl until the bowl is thoroughly chilled.

Beat up the yolk of a raw egg with a quarter of a teaspoonful of salt and a pinch of red pepper, and add a tablespoonful of oil: beat together and by degrees add a half cupful of olive-oil and one tablespoonful of vinegar.

If by some chance the mayonnaise curdles, beat up another yolk in a cold bowl, add a little salt and pepper and vinegar, and instead of oil add, by degrees, the curdled sauce, which has been kept very cold.

Dessert

Nuts and raisins, fruit, cheese, coffee,

claret, and seltzer are considered by many people quite enough for dessert; but there are not a few who feel that some other sweet should follow the salad course.

Sweet dishes, when made of nutritious materials, are a great addition to one's bill of fare, and are recommended by many physicians. Plum pudding is one of the sweets that have an especially beneficent effect on the digestion, and should be on one's table every few weeks all the year round. Its potency is in its richness, and the large amount of spices and preserved fruits it contains.

A plain plum pudding is not delicious; it is apt to be soggy, and so is not so digestible, and therefore not so wholesome. Any rule for the rich, genuine, English plum pudding can be taken. The suet pudding given here is a very good substitute and will keep a month or more, but the genuine English plum pudding will keep for years, if properly put away.

Suet Pudding

The ingredients are one cupful of suet, two cupfuls of flour, one even teaspoonful of bak-

ing soda, one heaping cupful of brown sugar, one half-cupful of wine or brandy, one even teaspoonful of salt, one half cupful of sour loppered milk, two eggs, one heaping teaspoonful of mixed ground spices—cinnamon, cloves, allspice and nutmeg—one half pound each of raisins and currants, and two ounces of citron.

Clean the currants and stone the raisins, cut up the citron. Sift the flour, salt, and spice together, and chop the suet into this. Beat the eggs and sugar, add the wine, and the milk, in which the soda has been well stirred. Mix the flour now with the fruit and stir all together. Put into two greased moulds, filling them two thirds full, and steam in a steamer for three hours.

A sauce of sweetened whipped cream may be used, or the following:

Blend one even tablespoonful of corn-starch, one fourth cupful of butter, and a half cupful of sugar. Add a half cupful of boiling water, one fourth of a teaspoonful of salt, and boil a few minutes, stirring constantly. This sauce needs no flavouring, but if desired, add a

wine-glass of wine, cooking and stirring until heated through.

Lemon Meringue Pie

The ingredients are two lemons, five eggs, one spoonful of melted butter, eight heaping tablespoonfuls of granulated sugar.

Break the eggs, one by one, putting the whites of four into a platter for the meringue, and the yolks of four eggs and one whole egg into a bowl with the sugar. Stir these together, add a pinch of salt, the juice of the lemons, the grated yellow rind, and melted butter, and beat thoroughly; then add a cupful of sweet cream, beat the mixture well together, and pour into two pie pans lined with a previously baked crust, and bake.

Whip up the remaining whites to a light stiff froth with a wire whip (not the dover egg-beater), add a few grains of salt and four tablespoonfuls of sugar; and when the pies are done take from the oven, lay this meringue on top and brown slightly, taking care not to have the oven too hot.

Make the crust of unprepared flour and

butter, using one cupful of flour, sifted with a fourth of a teaspoonful of salt, and into this cutting one half of a cupful of butter. Add four tablespoonfuls of ice-water and mix with a knife. Cut the dough into halves, pat each into a ball on the lightly floured board, roll out, and fit on the *outside* of slightly buttered pans. Prick all over with a fork to prevent blistering, and bake in a quick oven. When cold, set the crusts in the pans and, after pouring the lemon custard in, put deftly around the edge a narrow strip of pie crust. In this way the trimmings are utilised and build up an edge to keep the custard and meringue from overflowing. In addition, the unbaked crust will protect the edges already baked, which, otherwise, would be liable to burn when put in the oven a second time.

Corn-starch Custard Pudding with Fruit

The ingredients are two cups of milk, one teaspoonful of corn-starch, two pinches of salt, two heaping tablespoons of granulated sugar, two eggs, and lemon or vanilla flavouring.

Add the corn-starch to a spoonful of cold milk, and put the rest on to boil; then stir in the corn-starch and stir constantly, while cooking, for five minutes; then put the sauce-pan in another containing boiling water and boil, covered closely, while beating up the yolks, sugar, and salt, with the dover egg-beater. When creamy, which will be in about three minutes' beating, pour the boiling milk and corn-starch slowly into the eggs and sugar while stirring rapidly. Return all to the double boiler and, while stirring from bottom and sides, let the mixture boil for three minutes. Remove it from the fire, beat in the flavouring, and place on top the whites of the eggs, which have previously been whipped stiff, with a few grains of salt. With a spoon, ladle up enough of the hot custard to entirely envelope the meringue, but be careful not to break into it. Cover the dish closely and let it stand and get cold, then pour into a dish for the table. This quantity is enough for five or six persons.

Two bananas will be enough. Cut them in slices, put a spoonful on a plate, and ladle

the custard and some of the meringue over them.

Pineapple may be shredded and sugared several hours beforehand, and substituted for the bananas; or berries or peaches may be used.

If there is no fresh fruit at hand, candied fruit, cut into small pieces, may be placed in the bottom of the serving dish before the custard is poured in, and a few candied cherries may be placed on top before the dessert is brought to the table.

This pudding can be prepared early in the morning or, if the weather is cold, the night before.

Peach Cobbler

Brush off the fuzz from fine ripe peaches, halve and stone them, and lay them closely, side by side, on an enamelled pie plate. Put a tablespoonful of sugar on each half and dredge with flour. Make a crust of a cupful of some standard prepared flour, one fourth of a cupful of butter, and one fourth of a cupful of ice-water. Add, when sifting the flour, two

pinches of salt, unless the directions on the package say otherwise. Pat into a ball and roll out once. Make a pretty pattern with the point of the baking-knife. This crust is enough for one large or two small cobblers.

When the weather is cold and ice is plenty, sherbets and ice-cream can be made for Saturday dinner and repacked, with but little extra trouble, for Sunday.

CHAPTER XVIII

LITTLE SUPPERS FOR SIMPLE EVENING ENTERTAINING.

THE elegance of the supper depends entirely upon the manner in which it is served. If it be elaborately served, it will yield something both pleasurable and interesting to the guests, which would be wanting without ceremony or without prearrangement for order and for the established rules for entertaining.

The most delightful way, for a small informal company, is to serve the little supper in the parlours. Repairing to the dining-room for the collation often breaks up groups and interrupts pleasant conversation, and such interruptions may not be altogether agreeable to those disturbed. Then, when the return to the parlours is made, there is apt to be a dismembered feeling, and a sense of unrest that is always difficult to dispel, the social

spirit pervading the earlier hours seeming to have evaporated by the change.

It is no light task to entertain company, and everything should be planned beforehand, that the best and easiest way may be thought out for taking care of the comfort and enjoyment of each guest.

When an inexperienced young hostess is arranging for a small and informal soiree, she should bear in mind that it is quite as essential for her to plan for the entertainment of her guests as if she were giving a large and formal party.

If she can have music at the beginning, it will make a very small affair seem really festive, and full of the charm one loves to feel on such occasions. It need not be of the character one feels in conscience bound to listen to, but of the kind that drifts in upon the senses softly and dreamily, and that, without interfering with those who choose to converse, may be listened to with pleasure by those not so disposed.

There are plenty of fairly good musicians in every town who can supply this style of

music, and will be glad to come for a few dollars, either for a part of the evening or the whole of it. There is nothing that awakens the slumbering emotions, and destroys the inertia of newly arrived company, so quickly as good music. It adds to the charm of the music if the piano and the performer are screened, or partially screened, by potted plants. The music should begin with the arrival of the first guest.

But, having furnished the music, the hostess must not feel that her full duty is done. She must be cordial and gracious and make herself agreeable, circulating among her guests; but, while doing so, she must be careful not to break up groups already happily engaged in conversation.

A resourceful hostess will think of many ways to entertain her guests after supper, but let her not depend upon the inspiration of the moment for supplying them, let her plan something definite beforehand; but if things move along so felicitously that there is no need for the introduction of these, then let her not force them upon a company that

shows itself capable of amusing and entertaining itself. The wise hostess never interferes, when things are going smoothly and guests are enjoying themselves. She merely keeps on the alert to see that no guest is neglected and to keep the company generally from coming to a standstill.

The enchanting music, the bewitching lights, the flowers, and the supper are only accessories. An indifferent or unsympathetic air in either host or hostess will impart such a feeling of spiritlessness to guests that it will be a relief to have the hour for leaving arrive. It maketh no difference how complete the arrangements for entertaining guests may be—if the spirit of genuine hospitality, which is combined in kindness, graciousness, and self-forgetfulness, does not prevail, the affair will not be the success one has planned for it.

But if, when a hostess invites friends to her house, she fully realises that she is responsible for their comfort and happiness while under her roof, and that, by all the laws of hospitality and politeness, both host and hostess are bound to shower upon them every gentle

courtesy of which they are possessed, then the evening will be filled with subtle charm as well as substantial enjoyment, and the hour for separation will come all too soon. The appreciation expressed by those who have been entertained will be very sweet to hear and pleasant to remember; and, moreover, this tribute to the efforts of the host and hostess will be felt to be delightfully sincere.

Oyster Stew

Fifty stewing oysters, one quart of very rich and fresh milk, one half cupful of butter, one teaspoonful of flour, one half teaspoonful of onion-juice, a pinch of cayenne pepper, and salt to taste.

Put the strained oyster liquor into a saucepan, and the milk into another one. Skim the oyster liquor as it boils, add the butter rolled in the flour, and boil for a minute or so; then add the oysters and cook until their edges curl, which may take two minutes. Add the scalding milk and the onion-juice, pepper and salt.

Oyster stew should be served as soon as the

milk is added; if allowed to stand for long or to simmer, the milk will curdle.

Little crackers, or dry buttered toast may be passed.

Creamed Oysters

A solid quart of oysters contains about fifty of medium size or perhaps seventy small ones. Small oysters are very sweet, and preferred by many on this account. For creamed oysters the small ones are best. Have then opened and see that no water is added. This is the solid quart.

Make a sauce of a cupful of butter and two tablespoonfuls of flour. Add the juice from the oysters and, after cooking a few minutes, add a pinch of cayenne, salt to taste, one teaspoonful of chopped celery, and one half teaspoonful of onion-juice. Put in the oysters and cook just a little. Long cooking will toughen and spoil them. Watch for the edges to ruffle, and then stir in a cupful of cream; as soon as this is hot remove from the fire.

Creamed oysters may be served in heated

little pastry shells, if one so desires, and sliced lemon passed with them; or a spoonful may be placed on each plate with a slice of lemon, and sandwiches passed.

These shells may be made at home or ordered from a caterer.

Panned Oysters

Put into a frying-pan a piece of butter that, when melted, will cover the bottom; when this becomes hot but not browned, put in one by one the oysters, which have been drained. Add pepper and salt and cook for a minute, then with a broad knife blade turn each oyster carefully, and cook the other side. Lay them upon toast delicately browned and buttered.

When all the oysters have been cooked, put some butter into the pan and the oyster-juice; cook up, salt to taste, add a drop of Tabasco sauce for every two dozen oysters, and pour this over the oysters on the toast. Good-sized oysters are best for panning.

Escalloped Oysters

Use little paté pans. Put a few cracker-

crumbs on the bottom of the pans, with dots of butter over the crumbs; put on these a layer of oysters, pepper and salt to taste. Cover the oysters with cracker-crumbs and these with dots of butter, add another layer of oysters, salt, and pepper, and another layer of cracker-crumbs and butter. Moisten with a spoonful of oyster liquor and stand in a hot oven, in a dripping-pan, to brown.

Serve hot, with a spoonful of cream, whipped stiff, on top of each. If the cream will not whip stiff, heat it, add salt to taste, and pour a tablespoonful of this into each *paté*.

If preferred, the oysters may be *escaloped* in a large dish. It will take longer to cook them in this way, however, than in the *paté* pans.

Lobster Newberg

Melt, in a saucepan, a heaping tablespoonful of butter, add one teaspoonful of salt and a quarter of a teaspoonful of cayenne. When this is melted and well stirred together, pour in a wineglass of sherry or Madeira wine and boil for two minutes. Beat up the yolks

of two or three eggs. Stir into them a cupful of rich cream, add this to the contents in the saucepan and stand the saucepan within another containing boiling water. Boil and stir constantly for about three minutes. This sauce is enough for two good-sized freshly boiled lobsters.

Split the lobsters, pick out the meat, and cut into inch pieces, put them into the sauce and stir gently for about two minutes, and serve hot.

Most young housekeepers buy their lobsters already cooked, and this is not a bad plan, if one knows that the fish dealer is to be depended on to provide healthy lobsters that were alive when cooked.

When this cannot be done, the lobsters must be cooked at home, and the rule is to boil them slowly, in salted water, for about thirty minutes. The water is to be boiling when the lobsters go in, and they are to be put in head first in order to kill them as quickly and humanely as possible. The pot of water must be large enough to completely submerge them.

When they come from the fire, they must

be plunged into cold water, to cool them. If there are any eggs attached to the under fins, take them off and put them away. Break the shells, and crack the claws with a hammer. Look for the sand-pouch and also the black entrail, and carefully remove both. Green fat and coral, found in the body of the lobster, are used in the salad.

Lobster Salad

When making a lobster salad, the coral is pounded and added to the mayonnaise, or it may be chopped up and with the lobster eggs sprinkled on top as a garnish.

The salad bowl is to be lined with crisp lettuce leaves; then the lobster, shredded, is added with the green fat and a little of the coral; small pieces of crisp, blanched celery are sometimes used instead of the lettuce. Pour over this the mayonnaise, and garnish with the lobster claws. Hard-boiled eggs are sometimes added to this salad. A little more vinegar may be added to the mayonnaise, if it has not enough in the rule given in the Sunday Dinners.

It is generally understood that lobsters may be rinsed but must not lie in fresh water, as it will kill them, and a lobster which dies in that way is not considered good for food. Plunging them in boiling water is considered the best and quickest way of killing them.

Creamed Chicken in Shells

The chicken must, as directed in the Sunday Dinners, be cooked in its own juices until tender, whereupon it should be allowed to get cold, and should then be cut into small pieces and mixed with a cream sauce made of flour, butter, cream, salt, pepper, chopped parsley, and onion-juice cooked together. One tablespoonful each of flour and butter will take a cupful of thin cream, or very rich milk. A half cupful of cream and a half cupful of chicken juice may be used instead of all cream. Season to taste and mix with the cut-up chicken.

Do not use the skin, unless the chicken is very young, as the skin of a fowl is greasy and apt to have a coarse flavour, which would spoil the delicacy of this dish.

The shells may be made of thinnest, lightest pie crust and baked the day before, if that is a more convenient time. Make little covers and bake them on an inverted dripping-pan. Just before serving fill the shells with the hot creamed chicken, put the little covers on top, and stand them in a hot oven until thoroughly heated through. Serve with ham sandwiches and celery hearts.

Chicken Salad

Blend a tablespoonful of flour with a little cold milk. Add a cupful of boiling milk and cook a few minutes, then pour this upon the yolks of two eggs beaten in another saucepan with half a teaspoonful of salt and a saltspoonful of pepper. Place this in a saucepan containing boiling water and boil for a couple of minutes, stirring constantly. When cold, add a cupful or more of celery broken into small pieces, and a pint of tender, juicy chicken, freed from skin and cut into small pieces. Pour over all a mayonnaise, and garnish with sliced ripe tomatoes, or celery hearts, or serve on crisp lettuce leaves.

Welsh Rabbit

One scant cupful of cheese cut into small pieces, three tablespoonfuls of cream, three tablespoonfuls of milk, and one half teaspoonful of baking powder.

Heat the milk and cream to boiling point, add the cheese and stir until it is fully melted and thoroughly incorporated with the milk, which will take less than a minute. Now stir in the baking powder, remove from the fire, and pour over four pieces of lightly toasted bread. The toast must be hot; serve immediately.

A moderate fire is required. Too much heat or too little, or too long cooking, will harden and toughen the cheese, making it unfit to eat. The heat needs to be just enough to melt the cheese.

The baking power makes the mass creamy and light, and easy to digest.

Sandwiches

The bread for sandwiches must be a day old, as new bread is apt to be clammy and

soggy and will not cut in the very thin slices desired for party sandwiches. Usually the bread is buttered before it is cut. Two slices are then pressed together cut into triangles, and the crusts taken off. As many people enjoy a crusty sandwich, it is a good plan to have some of both kinds, with and without crust. The slices need to be about a quarter of an inch in thickness.

When preparing a large quantity of sandwiches some time before the hour for serving, they may be kept fresh, if wrapped in a napkin wrung very dry, out of cold water, and put in a cool place.

Ham for sandwiches should be boiled until tender, and when cold, pounded to a paste, then seasoned with a few drops of Tabasco sauce, cayenne, and enough cream added to make it spread evenly. Fried ham, if very tender, may be pounded into a paste and mixed with cream or a white sauce.

Lettuce leaves, very crisp and tender, may be dipped into French dressing or mayonnaise, and put between buttered slices of bread. As lettuce wilts quickly, these sandwiches

should not be made until just before they are served.

Tender crisp water-cresses make very good little sandwiches. Water-cresses wilt quickly and like lettuce should be kept in a cold place until ready to use.

Lettuce may be pulled apart, washed, wrapped in a wet cloth, and placed on the ice. If this is not convenient, hang the cloth containing the lettuce in a strong cool draught.

Anchovy paste, spread upon thinly sliced and delicately buttered bread, provides a sandwich much enjoyed by those who like the flavor of anchovies.

Peanuts, freshly roasted, may be either pounded to a powder in the mortar or ground through the meat-grinder, mixed to a paste with olive-oil, and any fancy cheese, and spread upon bread or crackers.

Boiled tongue may be sliced very thin and placed between slices of buttered bread with a dust of pepper. Unsalted butter makes a delicate and very delicious sandwich, when used with boiled smoked tongue. It is not procurable in all localities, but one can wash

salted butter through many waters and use that as a substitute. Put the lump of butter into a bowl and mash with a fork, and afterwards with a knife. Add water, and stir and mash, changing the water often, and continue thus until the butter seems freshened enough. Put it in a damp cloth and keep it in a cold place until wanted.

The ends of the tongue, that are not quite so good sliced, may be pounded in a mortar, or chopping-bowl, with a potato-masher. When reduced to a paste, add cayenne pepper or a few drops of Tabasco sauce, and put away in little pots for other occasions. Cover with melted butter and keep in a cool place.

Cheese sandwiches may be made from any preferred variety of cheese. The cheese must be made into a paste, either by pounding in a mortar or by mashing with a flexible knife blade, or, if not soft enough to be thus treated, it may be grated on a large coarse grater such as is used for horse radish, or ground through a meat grinder.

To every cupful of the cheese put a pinch of cayenne, three drops of Tabasco sauce, a

little salt, and a cupful of butter which has been stirred to a cream. Stir and beat together thoroughly, and spread upon the bread. If the cheese is old and hard, and has had to be grated or ground, it must be softened with sour cream and allowed to stand for several hours, when the butter should be added.

Sardines are much relished in sandwiches. Remove the skin and backbone; mash to a paste with lemon-juice, and either add a mayonnaise or season with a little cayenne and salt to taste.

Turkey and chicken make delicious sandwiches. The meat may be sliced very thin, dipped into mayonnaise, and with a lettuce leaf be put between the slices of bread, or it may be pounded into a paste with some of the liver, adding cream, celery salt, onion-juice, and a few drops of Tabasco sauce, and this may be spread upon bread which has been buttered.

Lemon Jelly

Put into a bowl a pint of cold water, three cups of granulated sugar, one heaping table-

spoonful of ground cinnamon, a pinch of salt, the juice and rinds of five lemons, one orange, and two ounces of Cooper's Gelatine, or any other favourite kind.

After soaking ten minutes, pour in three pints of boiling water, stir until the sugar and the gelatine are dissolved, and, when a little cool, strain into moulds. By omitting the gelatine, this makes an excellent lemonade. Boil the sugar and water, grated rind, and cinnamon together for twenty minutes, strain, and serve iced.

Bavarian Cream with Lemon Jelly and Strawberry Syrup

Soak three even teaspoonfuls of pulverised gelatine in a half cupful of cold water for five minutes, then stir in a half cupful of hot water and a small pinch of salt, and let this become cold.

Whip to a stiff froth one cupful of rich cream; add one half cupful of confectioner's sugar, and a teaspoonful of vanilla extract, and whip this into the melted gelatine. Stir until the gelatine has become a little set, other-

wise it will fall to the bottom in a solid layer and the cream will not be light and spongy as it should be. Now pour this upon a mould of lemon jelly, sprinkle the top with pounded macaroons, and set away in a cold place to stiffen. Serve with strawberry syrup.

Make the mould of lemon jelly so that it will stand in the centre of a glass serving dish. The mould should be tall and not cover more than a half of the bottom of the dish, in order to give plenty of room for the cream which is to be poured around it. If the mould is very tall and comes much above the top of the cream, it can be decorated with a spoonful of plain whipped cream and strawberries, if in season, but even the plain whipped cream piled up without the addition of strawberries looks very attractive.

A box of strawberries will provide the syrup. Mash the berries and strain out the juice. Boil a cupful of sugar with a few spoonfuls of water until it becomes clear, and sweeten the juice with this or sweeten with powdered sugar; either way is delicious. When it is not the season for fresh straw-

berries, the syrup from canned ones may be used.

It is always a wise plan to preserve at the proper season a considerable quantity of berry-juice to be used for punches and desserts. Select only the ripest and best berries for doing up, and in the height of the season. There generally comes a day or two when they are cheapest and at their best, and this is the time to seize for doing them up.

The syrup may be poured from a little glass pitcher, or ladled from a glass bowl; either way makes a showy appearance. The plates, spoons, napkins, cakes, coffee-service, ice-water, and cream may be placed in inviting array upon a table in a part of the room most convenient for the hostess to serve from.

The cake passed with Bavarian cream, or any of the rich ice-creams made from whipped cream, should be delicate in flavour, light in texture, and neither rich nor very sweet; and as sponge cake, lady fingers, and macaroons possess these qualities in large measure, they are the ones most used when a light

trifle is required. Fruit cake, however, if of a very rich and spicy order, is, on account of its spiciness, always acceptable with moussé, ice-cream, or Bavarian cream; but pound cake, or any of the cakes made rich with butter, and the layer cakes, unless it be a layer sponge cake with currant jelly, are not calculated to maintain the proper balance of delicacy which dainty palates require. These rich cakes may be served with ices and fruit punches, whips, sponges, the snow puddings, the simple custards, lemonade tea, and sherbet.

If it is desired to make a little more of an evening affair than to pass ice cream, sherbet, or custard, a hot bouillon in cups may be served first, followed by oysters, a salad, and ice-cream and coffee; or after the bouillon may come lettuce sandwiches and lobster Newberg, then a sherbet or Roman punch (which is made by adding a little of the finest rum to the frozen sherbet, either just before the paddle is taken from the freezer, or by pouring a spoonful over each cupful when serving) is passed after the lobster

Newberg. With coffee and bonbons, one will have a veritable little banquet.

Fruit Punch

Peel and shred a ripe, juicy, medium-sized pineapple and pour onto it slowly, stirring rapidly, a cupful of sugar which has been boiled with half a cupful of water until it spins a thread. When cold, add a cupful of sherry wine and set away closely covered in a cold place, while getting the other fruit in readiness to make the punch.

Cut two oranges across and dig out the juice with a spoon, but take nothing of the tough uneatable portions. Cut in very thin slices two bananas, halve and seed some grapes, add a pint of strawberry syrup, and put all away in the cold until ready to serve; then stir all of this fruit and syrup together in the punch bowl and pour in a quart of soda or any other charged water. Put in a lump of ice. Claret may be used instead of sherry, and more sugar, if desired sweeter.

This punch can be served after the Macona pudding; or it may, with a variety of little

fancy cakes, form the main feature of the collation. It will serve about two dozen persons.

This punch can be made more elaborate by laying a fine cluster of white grapes on a cube of clear ice. This must be done early in the day and kept in the ice-box until ready to serve. By evening the grapes will have melted into the ice, which is then placed in the punch-bowl and the punch poured around it. This beautiful way of preparing the punch invariably elicits exclamations of surprised pleasure, when it is brought in, which more than repay one for the extra pains one has taken.

Put the punch bowl in the middle of a round waiter and stand the glasses in a circle around the bowl, the handles turned towards the edge of the waiter to make the taking them up more convenient. As each is filled it is set upon a plate which is passed upon another waiter to the guest. Fancy crackers may be passed as well as cake.

A home-made filling for crackers can be produced out of nuts pounded to a paste,

salted slightly, and mixed with boiled icing. Raisins may be stoned and split and placed between crackers which have been spread with the nut paste. Any of the crisp wafer-thin crackers may be used. Boiled chocolate icing makes an appetising filling between crackers that are a little sweet; lady fingers also may be used for the chocolate filling.

Macona Pudding

One pint of cream, whipped stiff; whites of two eggs, whipped stiff; eight level teaspoonfuls of gelatine, one pint of coffee (freshly made from one half cupful of ground coffee), one cupful of confectioner's sugar, two pinches of salt, and four dozen lady fingers. This quantity will serve eighteen or twenty people.

Soak the gelatine in the cold coffee for ten minutes, then put the saucepan on the fire, to get a little warm in order to melt the gelatine, stirring all the time. Put it away to get cold, but not set.

Whip up the cream to a stiff froth. Add the sugar and salt. The wire whip is best for whipping cream, but the Dover egg-beater

is the one to use for the whites of eggs for this pudding. Whip up the whites and whip them then into the whipped cream, and as soon as these are well whipped together, whip in the cold coffee and gelatine; pour into sherbet cups lined with lady fingers. Set away in a cold place, or in the refrigerator for several hours.

The lady fingers are split and each side is cut in halves crosswise; a piece is put in the bottom of the cup and others are arranged around this, and the pudding poured in to reach the top.

Hot or iced lemonade tea is an agreeable beverage to serve with Macona pudding. One lemon, one tablespoonful of tea, and sugar to taste, to a quart of boiling water.

Apple Snow

This is an old-fashioned sweet. Sometimes it is served with plain sweetened cream, slightly flavoured with nutmeg, and sometimes the cream is whipped and flavoured with wine and sweetened with confectioner's sugar. The following rule will be found delicious, and when ice-cold, especially so:

Peel, and core, and slice, one fine sour apple, Baldwins and the genuine Rhode Island greenings possess the desirable qualities for apple snow.

Put on the apple a tablespoonful of water, and stew covered until soft. Mash very fine with a fork and potato-masher, or put through a porcelain or agate ware colander. A wire sieve sometimes discolours the apple. When cold, beat until frothy, add one tablespoonful of powdered sugar and the white of an egg whipped to the last degree of stiffness with the Dover beater. Add a few grains of salt and serve with a custard made from the yolk of the egg, thus:

Beat up the yolk with a tablespoonful of sugar and pinch of salt, add a half cupful of boiling milk, and stand the saucepan within another containing boiling water, stirring for about a minute, and when this gets cold, add a tablespoonful of sherry wine, and if desired, a tablespoonful of whipped cream and pour into glasses. Put a spoonful of the apple snow into each glass and scatter over the top a crushed caterer's meringue. This

quantity is enough for two people. Serve with any rich cake, *café au lait*, or after-dinner coffee, oranges, nuts, and raisins.

Floating Island with Strawberries

Put a quart of milk on the stove to scald while beating with the Dover egg-beater, until thick and creamy, the yolks of six eggs, six heaping tablespoonfuls of granulated sugar, and two pinches of salt. As soon as the milk boils, pour it slowly upon the beaten yolks, stirring constantly, and set the saucepan in another containing boiling water. Stir and cook until the eggs are set, which will be in a few minutes. Remove from the fire and flavour with sherry wine, vanilla or lemon extract, and on the top of the hot custard pile the whites of the eggs, which have been whipped to a very stiff froth with a tablespoonful of lemon-juice, a small pinch of salt, and three tablespoonfuls of confectioner's sugar, added after they have become stiff. Cover the dish until cold.

Ripe strawberries sugared, stoned and sugared cherries, or cut-up luscious peaches

may be served on the same plate with the floating island.

If it is desired to vary the *meringue*, a half cup of red currant jelly may be beaten into it, and in that case the *meringue* is to be made just before serving.

Another variation is made by adding to the *meringue* a cupful of strawberry syrup boiling hot. A cupful of juice to a cupful of sugar is about right. Boil until sugar is dissolved and beat it in the frothed eggs. Beat until cold and lay it lightly upon the cold custard.

Another way is to crush the berries, strain and sweeten a cupful of the juice, and whip it in to the *meringue*. The berries should be very ripe. Those that are served with the custard should be cut in two and sugared when they are put on the plates. This quantity of floating island will serve about a dozen people.

Grape Fruit

Grape fruit are cut in halves, the cores snipped out with scissors, the seeds removed, the edges loosened with a sharp knife, the

centre then filled with sugar and sherry added.

Grape fruit can be served at the beginning of the supper instead of bouillon, or it may take the place of a sweet and come after the salad and be served with cake and *café frappé*, or the plain hot *café au lait*, or black coffee.

Pineapple and Orange Punch.

Orange and pineapple may be cut up in wine, sugared, and served with or without ice.

Shred the pineapple, add an equal quantity of sugar, and to every cupful of the pineapple add a cupful of sherry or any other wine; let this stand an hour or so closely covered, then add four fine oranges. Cut transversely and scrape out all the juice with a teaspoon, by the use of which the pith, seeds, and tough portions are avoided.

Mix all together in the punch bowl, and serve in sherbet cups with a meringue placed on top of each glass. Pass with this a two-layer cake with boiled icing-filling and frosting.

This punch with cake, bonbons, and salted nuts makes a refreshing little supper.

When *meringues* are hard and brittle they may be crumbed before putting in the glasses. Caterers' *meringues* are usually hard, but those made at home have a delicate crust and are creamy within.

Snow Surprise

One cupful of cream, one cupful of milk, one half cup of powdered sugar, yolks of two fresh eggs, a half-inch piece of vanilla bean, two pinches of salt, and four even teaspoonfuls of Bermuda arrowroot. Smooth the arrowroot with a knife blade, as it must be struck measure.

Put the arrowroot in a few spoonfuls of the milk with the salt, and put the rest of the milk, and all of the cream and the piece of vanilla bean, on the fire to heat.

Break open the piece of vanilla bean, as soon as it becomes soft, and scrape out the seeds. Mix them through the cream, and leave the pod in until the custard is made and has become cold. Add the dissolved arrowroot as soon as the cream scalds, and boil for a few minutes stirring constantly.

Whip with the Dover egg-beater the yolks of the eggs and the sugar until very creamy, then beat into them the boiling arrowroot, and put the saucepan into another containing boiling water, and cook and stir for about three minutes. Remove from the fire and stir until cool enough to pour into a glass dish; set away to become ice-cold, and cover the dish closely so that no crust may be formed.

The snow is made thus: Soak four even teaspoonfuls of gelatine in a half cupful of cold water for ten minutes, then add a half cupful of hot water and stir until the gelatine is dissolved. When nearly cold, beat it with the Dover egg-beater until it becomes a solid froth; then beat in the whites of two stiffly beaten eggs, add the juice of a lemon and some of the grated rind, a large pinch of ground cinnamon, a very small pinch of salt, and a half cupful of confectioner's sugar, and continue beating for a few minutes. Pour into a mould and set away in a cold place to harden.

The pineapple is prepared the day before. Peel it, take out the eyes, and shred it with a fork from the core. Make a syrup of a cup-

ful of sugar and half a cupful of water; boil until it spins a thread and pour it into the pineapple slowly, beating and stirring to prevent lumping. Keep in a cool place covered, until wanted.

When ready to serve, put portions of the snow into deep flaring glass dishes. Add to each a ladleful of the custard, a spoonful of the shredded pineapple, and a spoonful of grated cocoanut over the top. The cocoanut which comes prepared may be used.

Brevoort Pudding

Put over the fire a cupful of milk, and when it boils, add one level teaspoonful of arrowroot dissolved in a tablespoonful of cold milk, add a pinch of salt, and cook for five minutes, stirring constantly.

Beat the yolk of a fine fresh egg with a tablespoonful of granulated sugar until very creamy, then pour upon it, slowly, the boiling arrowroot, stirring all the time, and return to the arrowroot saucepan. Stand this in another containing boiling water and boil, while stirring from bottom and sides, for about two

minutes. Take from the fire, flavour with lemon, and set away in a broad glass bowl to get cold.

Make lemon jelly the day before it is wanted, and, if more convenient, make the *meringues* then also and keep them in a covered dish.

Chop in the chopping bowl six English walnuts. Half an hour before serving put the nuts over the top of the custard, and place the *meringues* carefully on top of the nuts. Keep as cold as possible without freezing.

With each portion of jelly, serve a ladleful of custard and add a *meringue*. The quantity of custard should serve six persons, but if it seems too short an allowance, add two spoonfuls of whipped cream just before putting in the nuts.

Make the full two quarts of jelly, as it is no harder to make the full rule than it is to make half of it, and any that is left over, if kept cold, can be used as a breakfast relish.

See that the nuts are all sound and good. A bitter, stale nut will spoil the whole pudding.

Meringues

Whip the whites of two eggs with the

Dover egg-beater until stiff, add a few grains of salt, and whip in by degrees fourteen level tablespoonfuls of powdered sugar, and a little grated lemon rind, or three drops of other flavouring extract. Sprinkle letter paper with powdered sugar and put the meringue upon it with a tablespoon. This quantity will make ten meringues. Put them about two inches apart. Sprinkle the tops with powdered sugar, and bake in a hot oven until the tops are slightly browned. If the oven is very hot, the door must be left open. These meringues want cooking all the way through, but only enough to set them, as too long cooking hardens and toughens them.

Bavarian Strawberry Cream

Crush fine ripe strawberries, pass through a sieve to remove the seeds, add two teaspoonfuls of melted gelatine to a cupful of the juice pulp, and set away to keep cold, while whipping one cupful of cream with the Dover egg-beater. Add a half cupful of confectioner's sugar, a few grains of salt, the white of an egg whipped to the last degree of

stiffness, and then the strawberry juice and gelatine. Set away on ice to harden.

Cider Punch

To a quart of fine cider which is ice-cold, add a quart of any favourite charged water, sugar to taste, and lemon juice, if desired. Serve with crushed ice in the glasses. Pass cake, home-made candies, and English walnuts.

Frances Pudding

One and a fourth cups of milk, two rounded teaspoonfuls of Bermuda arrowroot, one egg, one half cupful of powdered sugar, one half pint of cream whipped stiff, one fourth of a cupful each of English walnut meats and cut-up candied pineapple, a pinch of salt, one teaspoonful of caramel, a half teaspoonful of vanilla extract, or a half-inch piece of vanilla bean.

This is a very rich ice-cream, and orange ice is always a delightful addition to it. With the addition of the orange ice, the quantities just given will serve six persons.

Boil the milk, reserving a little to dissolve

the arrowroot, then stir together and boil five minutes.

Beat the egg and add the sugar, salt, and when very light pour the boiling arrowroot and milk upon it, stirring constantly, and set the saucepan within another containing boiling water and cook, stirring all the time, for about two minutes. Take from the fire, add the caramel and vanilla extract, and set the saucepan in a pan of cold water, stirring occasionally with a wire spoon. When cold, add the whipped cream and pour into the freezer. Put the paddle in place and the cover, pack with ice and salt, and freeze.

As soon as the pudding begins to harden, which may be in about fifteen minutes, open the can and add the nuts and fruit; turn the crank a few times to mix the whole thoroughly, take out paddle, scraping off any pudding adhering to it, and smooth the contents of the can with a spoon or potato-masher, and pour on top the orange ice, replace the cover, and pack the freezer tub full of ice and salt. In two hours the pudding and ice will be ready to turn out.

A speck of salt will ruin the pudding; so great care must be observed in opening the can. Rinse it off with cold water and wipe with a cloth, then invert it on the serving-dish, wrap a warm towel about it, and in a minute the cream will begin to move. Too much heat will make it come out lopsided.

Use a coarse bag in which to pound the ice, and have the pieces the size of nutmegs. Use one saucerful of rock salt, and three of pounded ice. See that the vent hole in the side of the tub is not stopped up. If it is, the brine will run into the can.

In winter, snow can be used instead of ice. A large dish-pan full will generally be enough for the freezing, and a little more to repack.

If one has no freezer, make a *café parfait* and bury it for five hours in a wooden pail in ice and salt.

Café Parfait

Beat up two eggs with Dover egg-beater, add half a cupful of sugar, a tiny pinch of salt, and when very creamy, add three table-spoonfuls of strong coffee. Stand the sauce-

pan in boiling water and cook until the eggs are hot and set, stirring rapidly and constantly from bottom and sides. Whip until cold and add a cupful of whipped cream. Serve with this an orange or lemon ice, which can be frozen in the same pail by putting the syrup in a sealed glass preserving jar. Turn the jar upside down for a while to see if it leaks. If it does, the brine will leak in and ruin the ice.

Orange Ice

A sherbet may be stirred, while being frozen, or merely buried in ice and salt. To stir or grind in the freezer makes a light frothy affair, while to bury in ice and salt makes sherbet icy.

One scant cupful of water, a half cupful of granulated sugar, one rounded teaspoonful of arrowroot, one cupful of orange-juice, and if this is too sweet, a tablespoonful of lemon-juice. The arrowroot must be blended with a little cold water before boiling.

Boil the sugar, water, and arrowroot, and when cold, add the orange-juice and freeze.

Lemon Sherbet or Ice

One half cupful of lemon-juice, the grated rind of one lemon, two cupfuls of sugar, four even teaspoonfuls of arrowroot, a pinch of salt, and six cupfuls of water.

Make a syrup of the water, sugar, arrowroot, grated rind and salt, boiling some fifteen minutes. Add the lemon-juice and when ice-cold freeze.

If any of the frozen sherbet is left over, take it from the can and put it into a glass preserving jar, seal with perfect rubber ring, and repack. In cases of sickness ices may be kept for several days by repacking.

If a lemon ice seems too sour, pour over each portion a tablespoonful of syrup made by boiling together one cupful of sugar and a third of a cupful of water. It will not detract from either a sherbet or an ice.

To vary frozen sherbet, a spoonful of sherry may be poured on each portion. The original way was to serve sherbet unfrozen as a beverage with the addition of sherry or rose-water to flavour. This makes a delicious

drink poured into glasses half filled with crushed ice.

Frances Cake

One fourth of a cupful of butter, three fourths of a cupful of fine sifted granulated sugar, one egg beaten separately, one half cupful of milk. One and a half cupfuls of flour in which is sifted one and a half teaspoonfuls of baking powder, and a fourth of a teaspoonful of salt.

Cream the butter, add the sugar, and stir until creamy; then add the yolk and stir long and hard, then the milk, and when this is all well beaten together, add flavouring and the flour, a third at a time, and lastly the frothed white of the egg.

Quickly spread this batter on two deep layer-cake tins and bake in a moderately hot oven.

Boil two thirds of a cupful of granulated sugar and one third of a cupful of water, until the syrup will spin a thread when dropped from the point of the spoon; it must not be stirred after the sugar has melted. Pour this,

boiling hot, upon the white of an egg beaten stiff with the Dover egg-beater. Pour slowly in a continuous steam and stir constantly with the egg-beater, using it as if it were a spoon while doing so. When the syrup is all in, the beater may be made to revolve. Beat until the frosting is cool, then spread it upon both cakes, and set one on top of the other.

When the top icing becomes a little set, mark it off into inch-and-a-half squares and in the middle of each press gently an English walnut meat, being careful not to cut into the cake. Make the cake a day or even two days before it is wanted. Keep it well boxed, and cut it just before serving.

A delicious chocolate cake can be made by stirring into the hot icing one and a half squares of Baker's chocolate shaved thin, and by adding a little vanilla.

White of eggs to whip stiff must be fresh and cold, and whipped in a clean, dry, cold bowl with a clean, dry beater.

Café au Lait and Café Frappé

Put into a coffee-pot one half cupful of

finely ground best Java and Mocha coffee, add shells of two eggs, and one cupful of cold water; stir, cover, bring' to a boil, add one cupful of boiling water, and, after a few minutes' standing to settle, strain through a doubled cheese-cloth into a china bowl, and set away to get ice-cold.

Whip rapidly with the Dover beater, for five minutes without stopping, two fresh eggs with two tablespoonfuls of granulated sugar, and a tiny pinch of salt; then whip in two cupfuls of boiling milk; pour this back into the saucepan in which the milk was scalded, put it into another containing boiling water, and boil, constantly stirring, for about a minute and a half. The eggs must be set, but not boiled long enough to curdle.

Take the saucepan from the fire and set it in a pan of cold water to get ice-cold, while whipping a cupful of cream very stiff. Add a scant cupful of confectioner's sugar, sifted to free it from lumps; then whip in the custard and set away on ice until wanted. This is whipped cream custard.

When ready to serve, whip in the coffee and

turn into the punch bowl, from which it is ladled into sherbet glasses. A small spoon must accompany each glass, as it is too heavy to drink with ease.

This whipped cream custard, without the addition of the coffee, can be served on berries, or cut-up fruit, on lemon jelly or on coffee jelly.

Café Frappé

If one has a freezer, and ice and salt, an especially delicious frappé can be made of this *café au lait*. It should not be frozen stiff, and it also is served from the punch bowl. A little more sugar will be required for frappé, which can be added to the coffee before whipping it into the custard.

Coffee Jelly

Soak four level teaspoonfuls of gelatine in one fourth cupful of cold water and add two cupfuls of coffee. Sweeten the coffee to taste, and be sure to get it sweet enough, but not too sweet. Add a few grains of salt, and pour into flaring champagne glasses, filling them half full; fill the glass to the brim with

the whipped cream custard, and stand in a cold place to harden.

Café au Lait, Hot or Cold

Put a cupful of rich creamy milk on the fire to scald, while whipping with Dover egg-beater one egg and one tablespoonful of granulated sugar. Add a few grains of salt. When the egg and sugar become creamy, add the boiling milk and boil in double boiler a minute, and add one cupful of coffee sweetened to taste. Take from the fire and whip well; pour into a heated pitcher and serve immediately in heated cups.

If wanted cold, set the saucepan in cold water and whip until cold, pour into a glass pitcher, and serve in glasses. Just before serving, whip it well to bring up the foam.

A spoonful of whipped cream added to the top of each cup or glass makes this beverage more delicious, but it is very relishable without.

CHAPTER XIX

THE COUNTRY HOUSE AND GARDEN

The Country House

WHEN a family begins to think of building a new house, some other things are to be considered besides plans and specifications, and the appropriation thereunto; the most important consideration of all being the temperament of each member of the household.

People who have no capacity for self-entertainment cannot enjoy living in the country, and if forced to do so, the vistas of dulness and dreaded monotony become after a while more dull and more unendurable. If the essence of one's happiness depends on the excitement and amusements belonging to a great city, then that is where one should seek to live, and the country home be merely a

simple cottage or the more spacious bungalow, to be occupied during the days of summer heat only, when the city has lost, for the time, its power to please.

Patience and intelligence and refinement carry one but a little way towards contented enjoyment, if the craving of one's nature must be stifled and set aside, year by year, by living in an uncongenial environment. So, before making final arrangements for building, one should be sure that the spot selected possesses, in its main features, those most calculated to make a happy dwelling-place.

It is much easier to buy country property than to sell it, which is another reason why one must take time and become thoroughly acquainted with all aspects of the proposed place before making a decision; and when the house is to be the permanent home, both winter and summer, conditions should be known.

Very delightful summer homes, breezy and cool, are, for the very reasons that make them so, dreary and undesirable in winter for people of certain temperaments. The flashing sea

dashing against the cliffs, or upon a rocky coast, or the roar of the incoming waves on the level stands, which in summer were so soothing, lose all their fascination as soon as the loneliness of winter sets in, and seem too unmitigatedly dreary to admit of a thought for happiness.

The thick cool woods, the soft turf, with flower-grown paths, the warm sunshine, are things of great joy in the long still days of summer, but when the season of the winter calm sets in, with bare branches and dead leaves and grey skies; when the long stretches of empty roads and brown lawns and browner fields dismally meet the eye of one whose love for city life exceeds that for nature, or for the quiet offered by suburban life, then the mind turns hungrily cityward with longing for a sight of the brilliant streets, and their animated throngs. Solitude, or semi-remoteness from a social centre, strikes with icy coldness hearts which need light and gaiety and the nearness of people to inspire interest and sparkle or warmth of being.

Men get along with the monotony of sub-

urban life with far more ease than women do, because of the variety of their occupations. They see more people and are of the world in many ways in which the wives and daughters cannot be. So unless a woman be very sure she is going to enjoy the quietude and take delight in the things that go to make up country living, let her beware of how she thoughtlessly gives up a substantial position in town, from which she derives satisfaction and in which she takes constant pleasure.

If one loves not nature in the varied forms of dress and undress, her shortcomings as well as her joys, one misses the myriad of jewels she has strewn broad-cast for those who do love and who do care; and one might better be in some place that would give the delight and pleasure wished for, than to immure oneself in a spot unenjoyable and unsatisfying. But if one loves the hum of insects, the sweet scents from the green woods, and all the sounds that sleepily are borne in on the night-air, if the shrill call of night-birds and the frogs' croak are not disenchanting, and

when these and the flowers and green are all gone, one still takes delight in the winter hush, in the naked trees and frost-encrusted earth; if the sound of the whistling wind has no terrors and the soft gloom, strange and solemn, seems not depressing nor disturbing, then one can safely begin the preparations for a country home.

After selecting the place and finding out its capabilities in the way of mosquitoes, malaria, drainage, schools, churches, libraries, and society, the next thing of importance is to get the building site, which on account of drainage should be an elevated one. A sandy soil is a dry one; clay makes a bad foundation; and rock, apart from the cost of excavation, is also considered not good by many experienced builders. A gravel bed is recommended above all others as the best foundation upon which to rear a house, as the water will never settle here to cause dampness in the cellar.

There are a few things to bear in mind in selecting the plans. Chimneys are costly, plumbing is expensive, corners cost extra,

quaint little windows and porticoes and other outside embellishments take time and material and are always expensive, besides making extra expense in having to be kept in repair.

A pretty little bird's-nest house with gable and fancy trimmings always looks trivial, and furthermore is apt to be unsatisfactory in other ways. The same amount of money expended on a simpler house would make it far more desirable, as the extra cost of labour and time, which counts up so fast in putting on these ornamental touches, could be put into better material or into a more ample plan.

That the style of one's house should be determined by the site, is an iron-bound rule. If one has but a few thousand dollars to expend, and wishes for something good as well as elegant and distinctive, there should be no hasty selection of the plans. A well-constructed house fitted to the requirements of the family, satisfying and pleasing in every important detail, comfortable and luxurious and beautiful, is the house one is thinking of when contemplating building.

A roomy house built on simple lines, and with space left for later wings or additions, is perhaps the most satisfactory way to start a modest house which is not to be an expensive one.

Eccentric ideas should be well considered before putting them into tangible shape. A house can express individuality without being eccentric. Plans conforming to queer taste and unusual styles, unless very practical, have been known to make the house designed from them a matter of gibe and ridicule; and the builder whose means are small would better select for his model some regular plan furnished by the scientific judgment of a good architect, than to put his own untried designs into a dwelling. The self-expression of taste and experimental stage of novelty can be devoted to interior decoration and furnishings which allow of change and alteration when the fancy so dictates; but the house itself must stand; so if it is made plain and substantial and handsome, it will be at least in good taste and above criticism; furthermore, it will be salable if one were to want to

dispose of it, a very good thing to consider when building a new house.

In some restricted localities, the buyer must pledge himself to build a house costing not less than a stated sum. Usually these localities are choice ones, and it is considered desirable to get a site within their limits, as the protection they afford in many ways adds materially to the comfort of living, as well as to the security against some evils which would be very hard to endure.

If the appropriation is not large enough to build the complete house of one's dreams, a plan followed by many far-sighted home-builders is to put up only enough of the house to meet the present requirements of the family, and devoting the entire appropriation to the first part, thus making it as good and attractive as if it were to be the completed edifice. With such a start, the additions of library and drawing-rooms could be made at any time, and this plan would be found an easy way out of a seeming difficulty; obviously half a house can be built of better material and in a far better style for a few thousand

dollars, than a larger and complete house could be built for the same money.

A dining-room and kitchen, with large pantries and a spacious hall which could be used as a drawing-room, make a fair foundation. A large, handsomely wainscoted hall lighted by broad, low, and recessed windows, a wide fireplace with carved mantel, and an imposing stairway, sweeping grandly down at one side, provide a captivating place in which to gather of an evening. Such a hall makes a beautiful entrance to a fine house, and if it measures the depth of the house, and is proportionately wide and high of ceiling, one could feel there all the pleasure of spaciousness that a wider house would give. "Lofty, spacious, and lightsome" is Robert Louis Stevenson's way of describing his ideal room. "Such a single room," he goes on, "is more palatial than a castle full of cabinets and cupboards," by which terms he signifies the little "cosey rooms" favoured by so many householders. And, indeed, the closed-in rooms without vistas seem but little else than cupboards and cabinets in their confined

boundaries. If one must build small rooms let them have vistas in every possible direction, so that one may not have to face walls everywhere, without the beautifying openings through which the distant light may be seen.

People find themselves distressed upon entering a house with no vistas, all sense of spaciousness being taken away by narrow doorways, closed halls, and shut-in or detached rooms. The lack of vistas is considered a serious defect in a dwelling-house; doorways and windows and passage-ways should be arranged so as to form the long avenues by which the eye may be relieved and pleased with the view of something beyond, and glimpses still of something more beyond that.

When the opening or shaft of light so necessary for a perfect vista is wanting, the vista may be attained by reflection from artfully arranged mirrors.

Let there always be glass doors or windows at the opposite end of the entrance hall, and, to increase the vista there, a trellis or arbour may be built out into the yard. If the door

at the end of the hall opens into a room, a window may be placed in the line of vision, and the hall door may be of stained glass, so that when it is closed there is still a light shining through.

When the house is to be not a large one, it is better to have the room dedicated to study and quiet on the second floor, leaving the ground or parlour floor as open as possible, thus giving an air of spaciousness to a place which would look cramped and cluttered if partially closed.

An attic room may be turned into something very delightful in the way of a studio or private den, if the ceiling is high enough and other prerequisites are not wanting. Oftentimes by its very irregularity an attic is found to lend itself most graciously to quaint and artistic plans for practical use; and to make this an easy matter, the attic must be ceiled or plastered at the time the house is building. The cost then will be but trifling compared to what it would be afterwards, besides saving all trouble and confusion incident to such work.

All doorways should have doors. Many householders, having had their houses built with only arches or doorways, have felt the lack of doors to be a regrettable mistake when there has come a necessity for the closing of some room provided only with portières.

The plan one draws for the prospective dwelling will be likely to receive a scant measure of approval from the architect. He will probably say it is fanciful and altogether impossible; that there are too many gables and too many chimneys; too much roofing and too much ornamentation, and that the proportions are all wrong. All this will be somewhat disconcerting; nevertheless, it is well to draw plans in order to show what one wants. The architect will then know about what one's ideas are and his plans can be made with a clearer judgment.

Beware of the man who says persuasively, "Oh, leave all that to me; you don't have to worry over that point; everything will be all right; I know what you want." He does not know anything about what one wants, and unless there is a distinct understanding

in every detail, and the whole of it is down in ink, there is sure to be dissatisfaction and misunderstandings while the work is progressing, and probably greater dissatisfaction when the finished house is turned over to the owner.

Those who have tried both ways say it is much simpler to alter and retouch an old house, that has possibilities for desired transformation, than to undertake a new structure, and that it is in the end quite as satisfactory and has fewer disappointments. Since the alterations can be carried on under the direction and supervision of the owner, there are advantages in this plan not to be enjoyed in building a new house, when one cannot have one's say or have changes made after the contract has been drawn and signed; one can then only keep an oversight on the measurements as the house gets along, to see that mistakes are rectified at the time. Sometimes very grievous ones are made as to the height of ceilings and other measurements which are not detected until too late to be remedied. A frequent verification of dimensions, as well

as an examination of the material supplied while a building is being put up, will fully repay a painstaking and observant owner.

Ventilation is a matter of great importance and should receive special study. The cellar should not be entirely below the ground, and should have windows on all sides to give complete change and circulation of air. Deafening material placed between walls and floors and a concrete cellar bottom are things to add to the specifications. It seems a very simple thing to make a selection from the many plans offered, and thereupon tell the architect to go ahead; and this would be so if the same ideas were in the minds of both owner and architect. But, since neither can see what the other mind pictures, there must naturally be in detail much divergence as to dimensions and general proportion. Unless one knows, by actual experience, how large or how small a room twelve by thirty feet is, one may make regrettable mistakes in the estimate of its size.

The specifications make a long list, but every particular must be set clearly down, every want and desire explicitly stated and

committed to paper, and a complete understanding of each other's views must be obtained. Everything connected with the plans should be set down in comprehensive figures; the dimensions, the ornamentation, the elevation, quality of lumber and other material used for the building, the kind of plumbing and how much of it, the style and number of staircases and the style of the newel-posts, the number of rooms to be plastered, the number to be ceiled, the kinds of blinds and the style of fastenings, the kinds of mouldings—square or round edges, grooved or carved—for cabinet trimmings and cornices, for doorways, sashes, windows, base-boards, wainscoting, stair railings, chimney-pieces; the number of closets, drawers, and wardrobes, and what style and of what material they are to be.

Samples of these various mouldings and woods should be examined, and where it is possible a pattern house should be seen; then the owner knows what is being built for him. A visit to a moulding mill would be interesting and instructive.

If the range and furnace and gas fixtures are to be furnished, the kind should be specified and inspected before accepted. It should be stated what disposition is to be made of the top soil and the earth from digging the foundation. Sand is valuable and salable and it and the top soil, if of the right kind, may be used to fill in a depression or to build a terrace when making the garden or lawn.

Some architects, without the owner's permission, sublet the contract unless there is a clause inserted stating that they may not.

If one wants quartered oak instead of plain oak this must also go into the specifications; also the colour and the depth of the wainscoting and how much there is to be of it; whether the floors are to be single or double; if hard wood, of what kind and if they are to be polished, oiled, or varnished. Specify the quality of paint; a poor quality is made with the wrong kind of oil and wears badly. If woodwork is to be painted and then varnished, have it understood how many coats of varnish are to be applied, and also that the varnish shall be of a first-rate quality.

Poor varnish becomes sticky in damp weather and is impossible to brush free from dust.

Specify the kind of doors for the front entrance hall and its vestibule, and the kind of doors for other entrances; the kind of window glass, the size of mantel mirrors and of those in the bath and dressing rooms, and whether there are to be any in the panels of the wardrobe doors; specify whether the mirrors are to be French or German plate and how thick, and that they are not to be accepted unless true and perfect. A looking-glass that distorts, if ever so slightly, the objects it reflects becomes a tormenting possession.

Water-pipes freeze in cold weather if placed in exposed positions, and they should be put within inside walls in all country houses. If there is to be a tank-room, its sides and walls should be protected from frost and made leak-proof; many a fine house has been damaged by a tank-room poorly constructed, and some serious accidents have happened to those occupying rooms directly beneath a defective one. It is imperative to have a tank-room

properly reinforced, and made strong enough to bear so heavy a body of water with safety to the house and its people.

The size of the kitchen sink is another point to be settled; a small sink is not convenient, and anything measuring less than thirty-two inches by twenty, and seven or eight inches deep, is too small.

In many houses the laundry is built in the cellar. A commodious, dry, and airy laundry is of so much importance to the comfort and welfare of a family, that especial care should be taken to see that it is equipped with all of these advantages. An extension room opening from the kitchen will make a pleasant laundry; if it has its own heating arrangements much of the cooking in hot weather can be done there. It should have thick walls interlined, so that the heat may be excluded in summer and the cold excluded in winter, and for the same cogent reasons there should be a space between the ceiling and roof. If made flat-roofed, so that it may be used as a porch or enclosed in glass for a winter flower-room, it would form an agree-

able addition to the parlour or bedroom floor. The floor of the laundry should be double and made warm by thick interpadding; the windows should be large and there should be enough of them to give an abundance of light and air. The laundry should be piped with gas or wired for electricity. A glass door connecting with the kitchen will give extra light to that room. And a few hardy plants or vines standing in the windows will make a cheery place out of one that is usually dull and comfortless. There should be closets with shelves and space in which to set away the clothes-bars, ironing-boards, baskets, and the various other things belonging to the laundry.

All of the stairs belonging to a dwelling should be broad and easy to climb. Specify the incline and that the cellar stairs and back stairs are to be made easy and also safe with railings; these are used far more than the front stairs and should be very low and very slanting.

Double flooring for the first floor should be insisted upon, and deafening paper-felt should

be between the floors and walls and in all recessed windows and bay-windows; if not properly padded and protected, such exposed windows are impossible to sit near in winter.

While plastering is going on, the owner must keep a watch to see that the floors are well protected by heavy paper or old carpet, so that they may not be spoiled by lime, and especially thick must be the covering on the stepping-places and stairways. Lime and dirt ground into wood by heavily shod men can never be effaced. When rooms are to have a second floor these are put down after the plastering is done, but they also need protection until after the family is moved into the house and settled.

There should be cabinet-made dressers for the kitchen and a buffet for the dining-room; these items must be specified and of what style of finish and of what kind of wood. Quartered oak costs more than plain oak, but is more beautiful and desirable.

Arrangements for icing the refrigerator from the outside of the house are to be advised. The butler's pantry is, by many house-holders,

considered the most convenient place in which to keep the refrigerator. If the pantry is small, a recessed space within the wall may be built to accommodate the refrigerator, but it should at all events be placed where it is convenient to the kitchen. In large families, or where much entertaining is done, an ice-chest or refrigerator is considered a necessity for the butler's pantry as well as another one for the kitchen.

To make walls look thick all the windows should be recessed. Recessed windows and wide heavy mouldings about the windows and doorways give an air of style and circumstance to an interior, and well repay the extra outlay. Broad handsome mouldings of inexpensive wood, painted and varnished to represent cherry or mahogany are far more effective than flat, small, and inconsequent mouldings of the more expensive hard wood, and it might be wiser to sacrifice one's pet desire for hard-wood trimmings if one cannot afford to have them of ample dimensions than to have cramped-looking ones at the expense of style and finish.

While the butler's pantry should be large, light, and well ventilated, the kitchen can be quite small and really gain something in comfort and convenience by being so; but the butler's pantry must have room for ample closets, drawers, shelves, and tables for the pantry work and space for the sink and for windows. A room fifteen or twenty feet long by eight or nine feet wide provides well for these accessories, the closets being of cabinet manufacture. If the doors are on rollers instead of on hinges, they will be found more convenient; closets of this sort usually have the doors of glass.

The sets of drawers beneath the closets are for the napery, the small silver, cutlery, towels, and all the things used about a dining-room, such as silver polish, brushes, and soap. A wardrobe closet for the maids' caps and aprons would be of great convenience, and also a small place devoted to dust pans, brushes, dusters, and brooms used on the first floor. Having these implements handy saves many steps in the course of a week, and if this provision could be made for every floor

in a house, it would be sure to be appreciated by the houseworker who otherwise has always to bring them from some distant place each time they are wanted.

A furnace-heated house is much more healthful than one that is heated in any other way. The furnace is supplied with fresh outdoor air drawn every instant through an air-box, and as this air is heated, it is sent through the house; also the furnace has a chamber for water, which if kept filled adds an element of moisture to the air of a house; and, furthermore, a furnace fire can be regulated for moderate or severe weather and it is easy to manage and take care of.

A small register, if the house is furnace-heated, or a radiator, if steam-heated, should be put in every bathroom; in order to bathe in comfort, bathrooms should be warmed to summer heat, and should have the ventilator so arranged that when bathing the draft may be shut off.

One should not indulge the passion for low ceilings unless the ventilation can be made so perfect and constant as to preclude the

possibility of the air of a room becoming vitiated. High ceilings are inspiriting and give courage and life, whereas low ceilings are depressing. A room twenty-four by ten or twelve feet must have at least a ten foot three inch ceiling. When a ceiling seems too lofty, it can always be made to look lower by a deep frieze.

The kitchen chimney should have a ventilator to allow the odours of cooking to escape.

Ascertain how long the architect will keep the house in repair after it is finished; a year is the time set by some architects. Before accepting the house as finished, see that the doors lock and that all are fitted with keys; see that windows and doors close perfectly and that the fastenings of windows and blinds work; test the chimneys to see if they draw well in all kinds of weather. A freaky chimney is a trial that should not be borne.

The points of the compass should be studied before erecting a house, so that in arranging the plans the nursery and family sleeping rooms may, so far as possible, have southern and south-western exposure. The sewing-

room, studio, and the library are best with northern exposure, as the clear, strong north light is better for any work requiring close application of eyesight; but when these rooms must be placed on the sunny side of a house, with no trees to soften the light, they should have outside awning blinds. These blinds are cooler than the canvas awnings, they permit free circulation of air, and are of use in winter as well as in summer. The cost is but a trifle more to have blinds made to be used as awnings, as well as for use in the ordinary way.

The porch should be wide; a narrow porch lacks one of the essential points of comfort. A roomy, breezy porch is the kind which yields the most service and the most pleasure, and by building around the corner of the breezy side of the house this may be achieved.

The Garden

The chief charm of the country house is its garden; a garden is for pleasure and for rest, where the heart may be lightened of worldly care and the soothed spirit receive the benediction of sweet peace and abounding loveli-

ness. A garden fair and lovely with flowers and sunshine, shaded by majestic trees and cooled by soft sea or mountain winds, is the one in which one lingers with full happiness and anticipated bliss.

To have a summer-house wreathed in vines and cradling hammocks swinging over spreading lawns, to have song-birds and the murmur of rills and rustling leaves as one drones away the hours with some beguiling book, are things one loves in the magic summer time.

The love for a garden and the love of summer is implanted in almost every heart; so strong is this love in some parts of the old world, that it is felt in dominating force throughout whole countries; it is in these lands that the people make much of their parks or of tiniest yards; everywhere may be seen the evidence of this love and yearning. Any little scrap of garden, large enough to hold a slender tree or a clump of bushes, is converted into a bowery resting-place with a table and a seat put invitingly in the speck of shade; vines are coaxed to grow on a trellis and a row of flowering plants is always to be

seen at the side of the narrow pathway leading from the house.

In laying out grounds for a garden, it is of great importance to know what each situation is properly fitted for; what shrubs and trees will flourish best; what the soil requires in drainage, trenching, mixing, and fertilizing; what flowers and plants can be produced in the greatest perfection and what fruits can be cultivated most successfully.

If a prospective garden-maker before taking in hand the new work would thoroughly acquaint himself with his subject by consulting literature and experts on horticulture, he would avoid making some laughable mistakes and escape the many difficulties which enmesh the inexperienced amateur gardener. The illustrated magazines devoted to gardening provide suggestive and most entertaining reading from which he may derive considerable information, but whether it will prove useful to him cannot be determined except by experiment. To insure success from the first, the services and advice of a competent gardener are indispensable.

When the owner of a place new and bare of shrubbery finds himself too impatient to wait for trees to grow, he buys them all ready grown from nurserymen, and his vines and shrubs he also gets from nurseries. This is an expensive way to beautify one's grounds, but a very satisfactory one. Wilhelm Miller in *Country Life in America* says that American-grown trees and shrubs for transplanting will thrive better in their native soil and air than those that are imported for that purpose.

Landscape gardening is counted among the fine arts and is employed in private and public parks and pleasure grounds of large dimensions. A piece of ground which has not a considerable range of view and distance cannot be treated as a landscape, but is more properly decorated and beautified in other ways. When it is a very small piece, it may quite successfully be made into an Italian formal garden, with its precision of decoration and geometric angles. Such a garden has monotony, however, and for this reason is not one to cause any lasting pleasure. More gratifying results and charming effects are

achieved with grass and trees and winding paths made lovely with foliage and flowering plants, and when there is room enough, the garden may have steps and terraces and fountains and arbours and vine-covered walls, after the style of the beautiful English gardens.

Mr. Miller tells us that "The American formal garden should be developed along the lines of the English type, for their methods are the crystallized experience of thousands who have done this very thing before us." He does not approve of bedding plants, which he considers the lowest type of gardening, nor of perfection of detail, nor of artificial vistas of close-trimmed trees. And of formal gardens he pronounces "the type that is dominated by flowers, which England has perfected, as the most cheery and homelike of all."

In Japan the garden is planned for winter beauty as well as for summer, and is as carefully considered in detail. The rocks and streams, the walls, the evergreens, the trees and paths are all made to form part of a

picture that shall have pleasing effects whether seen in the bleak sunless days of winter or in summer glory.

The garden-house which gives the most pleasure is the one so constructed that it can be used with comfort in all kinds of summer weather. The eaves should be wide and the floor not too low, but far enough above the ground to insure it from dampness; and if arrangements could be made for fitting in Venetian blinds, to be let down on windy and rainy days, the value of the summer-house would be appreciably increased. Such cosily planned bowers are the delight of children, affording a safe shelter in inclement weather, and a mother could feel serenely happy in knowing that her little people and their play-mates were revelling, protected, in so pleasant an out-of-door playroom.

CHAPTER XX

MISCELLANEOUS

Lamps

THE care of lamps is no small matter, if a housekeeper would have them burn with a clear flame and without smoke or odour.

Never let the oil receptacle get low, but fill it after every using and occasionally wash it out, drying it perfectly before putting in fresh oil.

The wicks must be rubbed off (never cut) every morning to remove the charred portion, and lighted to see if they are even. A jagged wick will make a smoky chimney. Every trace of oil must be wiped off of the lamps, and the chimneys polished when they look cloudy. Once a week is usually often enough to wash a lamp chimney. Kerosene oil without water will clean and polish lamp

chimneys. Use a dry, soft, lintless muslin for polishing.

The student lamp gives a clear steady light and is recommended as the best of all for a reading lamp. With a fancy shade it looks very artistic on the library table, but whatever lamp is chosen it must, for reading, have a shade and not a globe. The latter confines the light and makes a soft splendour, but it is not fit to read by. A shade, on the other hand, is open and allows the light to shine directly down upon book or work.

To Clean a Student Lamp¹

The old-fashioned German student lamp still holds its own amongst the many new and gorgeous devices for lighting which have come into use of late years.

It is apt, however, to become clogged at intervals and give forth a disagreeable odour.

The writer learned accidentally that the

¹For this and the following three subdivisions of this chapter the author is indebted to Miss Mary Frances Harman, who has kindly given her consent to their use.

remedy for this consists in pouring some alcohol or ammonia into the reservoir socket, shaking it back and forth through the curved tube and allowing it to run out at the burner.

This treatment brings a brown, oily scum, which is the cause of the odour and which affects the flame as well.

Absolute cleanliness is necessary in order to get a good clear light from any lamp, and alcohol or ammonia will always be found effective in securing this.

Ferns for the Dinner Table in Winter

The pretty silver and china fern dishes, which are used for the adornment of the dinner table in winter, need frequent replenishing to keep them fresh and attractive looking, unless especial care be given to the tender growing things with which they are filled when they come from the florists' hands.

It is much less expensive to plant the ferns one's self, and a hardy variety should be selected for the purpose. It is far better to have a strong-looking plant with glossy green leaves in a healthy condition than a

more delicate variety, which does not thrive well.

Get a clay receptacle which can be easily removed from the outer silver dish, and order it perforated with several holes at intervals so that the drainage will be good.

Turn the ferns out of the pots and set them, each with its ball of earth, touching, and fill up the interstices with rich soil.

Ferns need plenty of moisture and the dry air of city houses is sure to be fatal to them.

To secure the best atmosphere, the writer has had a sort of Wardian case made, which for two winters has given great satisfaction. Any carpenter will make this case, which consists simply of four large pieces of window glass set in a wooden frame. It has no bottom and rests on the floor or on a table, and the lid, also of glass, is adjustable. At night the ferns should be sprinkled liberally with water (do not pour the water on the soil, but sprinkle the leaves) and set in the case with the cover fitted closely.

The next morning, if the glass shows much moisture, partially remove the lid and open

the window of the room for a few minutes so that the leaves may get a little fresh air.

Systematic treatment of this sort will insure a centre-piece of growing things, which will be beautiful far into the spring; and the ferns, if planted in a shady place in the garden, will thrive all summer long and send out new growths, which may be brought indoors in the autumn.

A friend of the writer, who has not the time to devote to growing plants, gets the bit of decoration necessary for her dinner table by buying several sprays of the feathery *asparagus plumosus* and arranging them in a pretty glass or silver bowl.

By giving them fresh water every day they will keep green and beautiful several days, and the cost is so slight as to be scarcely worth mentioning.

Silk Comforters

Silk comforters for use on the foot of the bed in extreme weather may be made at home.

Silk in a solid colour should be chosen, pale pink, or pale blue, or scarlet, to harmonise

with the furnishings of the room. Use white silk for the under side; or a pale green looks well with some of the pinks. Instead of cotton batting use wool wadding.

This is expensive, but it has the great advantage of wearing well and of being hygienic.

It is also light and warm, and there is none of the "fluff," which comes from any down except that of the eider duck, which of course is very costly. A quilting frame renders the making of one of these covers very simple, but it is not difficult to manage without one. Lay the material over a bed, roll out the batting, and lay it on evenly, tacking the breadths of wool together, where they lap. Put the upper side of the silk over all, and begin, six inches from the edge, to put in a row of tackings, tying each one with a tiny knot of No. 1 ribbon to match. Make a second row of tackings alternating, so that they fall between, and not opposite those of the first row.

Continue in the same way until the entire comforter is tufted, rolling it up as each row is finished. The upper and lower edges may

be simply hemmed together and button-holed with coarse silk to match.

Comforters of this sort sell in the best shops for \$25 and \$30.

A Bed Canopy

A simple way to drape a bed is to fasten a large ring in the ceiling, and slip the curtain, made of several widths of the goods, through it, to fall on either side. A handsome chintz or cretonne makes the most effective drapery, especially if the same material is used for chair cushions, or doorway curtains.

These cretonnes, which are very wide, sell for \$2.50 a yard during the season. But in June, when the stock is almost depleted, it is marked down to very much below these figures. Of course one only has a choice of two or three designs, but the colourings are all rich, and the goods wears well.

Brass

Brass is an expensive metal. Many articles which have the appearance of being solid brass are merely overlaid with a sheet of the metal, and when very thin it will not stand

frequent cleaning without showing wear. Ammonia will dissolve brass and should only be employed at long intervals for cleaning purposes. Mixed with whiting or with fuller's earth into a paste, it produces a brilliant polish for brass or copper. Finish with some dry fuller's earth rubbed on with a soft cloth.

Powdered rotten-stone mixed with sweet oil is also used. Rub it on with a piece of chamois and polish with a soft cloth.

To preserve brass, as well as to save time and labour in scouring, it is treated with a lacquer. Bedsteads and ornamental pieces that are lacquered when bought should only be dusted delicately with a soft cloth, or the lacquer will come off in spots and present a tarnished surface. Lacquered articles are expected to last ten years, but with care will not need fresh treatment for a very much longer period.

Brass which is changed by a chemical process to look like gilt is called ormolu.

Rugs

The edges of fine rugs should be repaired

before they begin to wear, by facing them with a strong webbing or cotton braid some two inches wide. Lay the rug bottom side upward on the floor and pin the braid every few inches upon the edge of the rug. Then with strong thread and a coarse large-eyed needle baste carefully to the exact edge. Do not wrinkle the braid nor pull it too tight, but just a little tighter, so that the rug will not curl upwards when turned on its right side.

Now, with natural-coloured linen carpet thread, closely button-hole-stitch the two edges together. This makes a firm, neat-looking edge. The depth of each stitch should measure about a sixth of an inch, and the stitches should lie as close together as they can without crowding, else the result will be a ruffled edge. If the stitches are too far apart, the edge will be drawn. Nine or ten stitches to the inch will be about right.

As this work is fatiguing, and one must sit upon the floor to keep the rug straight and flat, only a little part of it should be done at a time. After it is firmly basted together, wait a day or two to rest up, and then button-

hole a foot, or even less, at a sitting. In this way all the rugs in the house may be repaired without one's feeling any great strain on time or muscles.

The inside edge of the braid is to be catch-stitched to the rug in large stitches. Small stitches will break the threads of the rug.

A genuine Oriental rug with permanent dyes will bear water, but if colored with aniline dyes, they will run. Much has been written about cleaning rugs with soap-suds and rinsing them off with cold water, and if the possessor knows the rugs to be of genuine vegetable or animal dyes, this plan may perhaps be tried. The soap used is mild castile, and is made with a little water into a thick lather, and this is rubbed softly upon the rug (always going with the pile) and stripped off with the hand spread flat against the surface.

With proper care and gentle use rugs may be kept clean for years by merely brushing them with a soft clothes brush. They should not be shaken nor stretched upon the line and beaten with a rattan beater; nor should they be swept with a harsh broom. A light stroke

with a riding whip may be given on the upper side as the rug lies flat and the dust may be brushed lightly off. It is a mistaken idea with many persons that an Oriental rug can never be worn out, no matter how roughly it may be used. The reason these rugs last long in the country where they are made is because they are trod there only by sandalled or bare feet, and have no sharp-soled shoes to grind off their beauty, nor chair or table legs to scour into their depths.

Silk rugs are to be hung up on the wall or laid across the back of some divan where they will be seen but will not come to hard usage. They are beautiful enough and fine enough, some of them, to take their place among the precious things of the world's finest treasures. "Were a man to live as long as Methuselah he would never cease to find fresh beauties in a Persian carpet," quotes Mary Beech Langton in her book *How to Know Oriental Rugs*.

Books

Every book in the library should be wiped off with a soft cloth and the shelves dusted at

least every four months. These precautions will keep the book-worm and other devouring insects from doing the harm they are sure to do if left undisturbed. If the books are old and precious they should have the extra care of having their leaves turned to expose the inner parts to the air. Damp, dust, heat, poor circulation, and darkness are conditions to be avoided as much as possible where books are kept. The book-cases should be aired an hour or two daily at a time when there is no dust stirring, but kept closed in the evening, as an atmosphere charged with smoke, or the fumes from gas or oil lamps, are injurious to fine bindings. A smoky lamp has a very bad effect on books as well as upon anything else that may be damaged by soot.

In every library should be kept a little blank book with a sharpened lead pencil attached to be used to note the name and address of each book-borrower, the name of the book borrowed and the date of the borrowing. This would prevent the loss of many books, for when kept too long the owner could send a polite note of inquiry.

Each book should have the owner's name plainly inscribed on the inside of the cover, together with any pertinent remark or suggestion relating to the care or treatment of the book. No one likes to have a book returned pencil-marked, or under scored, or to have leaves turned down, or the back strained, or the pages soiled with thumb marks, or the cover disfigured with stains of wine, water, or grease.

Every one who knows the polite and proper use of a book uses a book-marker instead of turning down a leaf to mark his place, and he never eats while reading, nor lays the book down carelessly where it will meet with accident, and he handles it with clean hands. One can treat a magazine or newspaper to such indignities and be forgiven, but not a book.

There is one thing every unthinking borrower should be reminded of, and that is never to lend a borrowed book to anyone without the owner's expressed permission. He should also endeavour to return a book before the owner has cause for anxiety, or else make some sign that he desires to keep it longer.

A friend who is a negligent book-borrower is an affliction to one who takes pride in his library. A few cleverly worded sentiments on the inside of the cover, where they might be easily read by anyone who opened the volume, would prevent in many cases the mistreatment of a prized book.

High Tea

High tea is a meal of ceremony, and one can add to its service all the style and formality that can be mustered forth for the occasion.

Table service and its appointments vary with individual taste and inclination, and there is an almost inexhaustible array to choose from among the novelties in fancy dishes of silver, cut glass, and china. There is also the exquisite Venetian glass and the many beautiful designs in decorated trays for serving bonbons or little sandwiches and relishes.

An artistic arrangement of the candles which shed a soft radiance over flowers and table appointments adds no small amount of

beauty to a table, and they should always be used for high tea, which is usually given at the evening dinner hour and served in courses. These mostly consist of made dishes (entrees); salads, creamed oysters, *pâté de fois gras*, squab on toast, omelettes, lobster à la Newberg, sweetbreads in timbales, creamed codfish, cake, ices and ice-cream are a few of the dishes suitable for high tea.

If the hostess is an adept in chafing-dish cooking, she may make the omelette at the table. This pretty accomplishment always furnishes an interesting diversion and sometimes a most welcome one.

Gay and fascinating and delicate and elegant is high tea.

The table is spread with fine lace-edged doilies, and a very effective flower-piece for the centre is a dish filled with yellow pansies, the stems of which are inserted in a broad low dish of moistened sand. When yellow flowers are used, the candle shades should be pink, and the ice-cream should be pink and yellow; and when the table is cleared of all but the dessert service, this combination

of colour in conjunction with beautiful lace doilies, sparkling glass, and silver makes a fairy-like picture. The gas or other lighting of the room should be very much subdued to give the impression that the room is illuminated by the candles.

Stains

For mildew make a paste of castile soap and lemon-juice, half and half, and to every spoonful of this add half as much starch. Spread the paste thickly on both sides of the mildewed place and lay it on the grass in the sunshine for a day and night. Then wash with clear water and, if necessary, repeat the treatment. Sometimes lemon-juice alone will remove mildew, or very sour buttermilk and salt. Saturate the spot, put outdoors in the sunshine, and when dry, if any traces remain, repeat the process.

Obstinate tea and coffee stains may be wet in cold water and rubbed well with glycerine. In three or four hours wash in clear water and then in soapsuds. Dry in sunshine and repeat process, if necessary.

Claret, coffee, fruit and tomato stains are frequently removed by simply stretching them over a bowl and pouring boiling water upon them from a teakettle, held high. Do this several times, rubbing the spot with a silver spoon, and use fresh boiling water each time.

Javelle water will take out fresh fruit stains from white goods. Put a little in a saucer, wet the stain with cold water, and lay it in the saucer. Rinse in fresh water and again in water containing a tablespoonful of ammonia to a pint of water. Javelle-water, being made from chloride of lime, will eat holes in table linen or cottons, or it will weaken the fibre to such a degree that things will shortly fall to pieces. It is used to whiten clothes, but on account of its destructive qualities it is not a safe agent for laundry work.

Table-linen stained with gravy, chocolate, or milk is first washed in tepid water and then in the usual way. Soap must never be put upon any stain until after it has been wet and washed out in cool water; otherwise it may set the stain.

Grass stains are difficult to remove; they may be soaked for several hours in cooking molasses, then washed out in alcohol, then washed in clear cool water, and then washed and boiled in the usual way and laid out in the sunshine in the open air.

Iron rust can be removed with salt and lemon-juice. Spread the paste on thickly and lay the article in the sunshine on the grass, keeping it moist with more lemon-juice; this rarely fails. If there is no grass place in the sunshine, upon a plate in the open air.

Dip machine-grease spots in cold water and apply household ammonia; then soak well and wash out in cold water before putting the garment into the regular wash.

Ink spots are taken out by soaking them in buttermilk; apply a new supply after each soaking. The place must be finally well washed in clear water, and wiped dry with clean cloths. Salts of lemon will remove ink stains and iron rust. It comes in little boxes with directions on the cover and is sold at drug stores.

Perspiration stains are sometimes removed

by being washed and then well soaped and put in the sunshine and keeping them wet. Try soaking in buttermilk and exposure to sunshine on the grass. A little javelle-water may be tried as a last resort, if the buttermilk and sun and air fail.

For paint on cotton, soak in turpentine and wipe off with a cloth or scrape gently with a dull knife blade, and wash in soap and water. Old paint spots may first have to be greased with lard. Paint upon woollen must be soaked in purified spirits of turpentine and rubbed gently with a sponge dipped in turpentine until the spot disappears, then naphtha used to remove the grease. Paint and turpentine are both greasy.

Vaseline stains on wash goods may be washed in pure alcohol and then washed in hot soapsuds. The following method has proved efficient in removing vaseline stains: Put the stain, after saturating it with benzine, between four thicknesses of absorbent paper and press with a hot iron. Ether is also recommended; ether is used with a sponge on goods not washable.

Stubborn fruit stains of long standing are sometimes successfully treated with oxalic acid, which by the way is powerful and very corrosive and must be effectually washed out with pure water. It may be used by wetting the spot with water and applying the dry powder, or a solution may be made as follows: Put half an ounce of oxalic acid into a pint of water. Wet the stain with the solution and stretch it over a kettle of boiling water, and the moment the stain disappears rinse in clear water, wring out and apply ammonia, then rinse thoroughly again. Mark the bottle *Poison* and put away well corked. All poisons should be kept in some one particular place apart from all medicines and lotions.

Spots on silks or fine wool goods are sometimes successfully treated at home, and then again they are failures. Grease may usually be taken out with French powdered chalk or fuller's earth. Spread thickly on the wrong side of the goods. In a few hours brush off the powder and rub in a little more, then lay soft brown paper or blotting paper over and under the place and press gently

with a hot iron. Put on new paper and iron until no grease shows upon the paper, then brush the spot well to free it from the powder. Sponging with naphtha will remove any trifling quantity of dirt showing about the grease spot. To do this pour the naphtha in a circle around the place and then rub one way with a sponge dipped in naphtha.

Any very much soiled garment, which is to be cleaned with naphtha, must be completely saturated with it by being placed in a vessel filled with naphtha out in the yard, on a cool, sunless morning. Pour the naphtha upon the article until it is submerged, cover the vessel closely, and after soaking an hour or so, wash out by sousing up and down. Then lay it on a board and sponge it all over thoroughly and hang it up to dry and air. The next day it may be hung in the sunshine to deodorize it.

Silk or wool can be nicely cleaned at home in this fashion.

Spots other than grease on very nice garments are best sent to the cleaners; for attempts to eradicate wine or other accidental

stains are usually attended with disaster by unscientific home methods.

Apply raw linseed oil immediately to white spots on polished furniture caused by heat or liquids, and leave it on all night. Rub off and repolish with a cloth dampened with turpentine and rub this off with soft cloths. Sometimes a skilful use of alcohol will remove these white spots; but when these expedients fail, the blemish has to undergo other treatment at the hands of experts in furniture repairing.

One half teaspoonful of chloride of lime in a pint of cold water will purify an odorous garbage or slop pail. First wash the vessel thoroughly and then pour in the chloride solution, cover for an hour, and then rinse out with clear water, and wipe dry.

Mosquitoes

Mosquitoes which have entered a house should be killed before they do harm. Screens which do not fit door and window casings perfectly will admit mosquitoes at night, and flies will be apt to come in every time the

door is open during the day, so a constant watch must be maintained to keep these intruders away or measures must be taken to destroy them after they enter.

So much disease is now known to be conveyed by means of flies and mosquitoes, as well as by fleas and some other dreadful insects, that it is a matter of vital importance that a house should be free from their presence. If any of these insects have become contaminated by crawling over persons with disease or over putrid meat or spoiled vegetables, they are certain to disseminate germs which may spread tuberculosis, typhoid fever, cholera, lockjaw, and other infectious diseases.

The burning of Persian powder on a tin plate in a closed room will kill mosquitoes, and dusting the air full of the powder with a bellows will kill flies, if the room is kept closed for an hour afterwards. Fleas may be destroyed with a copious shower of the powder. The closets also must be fumed or dusted, as mosquitoes hide away in darkened places during the daytime.

Persian powder has no effect unless it is

used in the way of dusting; to lay it around in little piles will be useless. The insects are destroyed by breathing it into their lungs.

Maid's Day Out

If one expects to be pressed for time when getting the evening meal, a few preparations in the morning will be of great benefit at the hurried hour. By washing and peeling the potatoes, turnips, onions, carrots, or squash and putting them in an earthen dish and covering them first with a wet cloth and a plate over that, to exclude the air and prevent discoloration, these vegetables will be fresh and ready for cooking as soon as the water boils. Peeled vegetables should never be soaked.

Tomatoes can be skinned and left in an earthen-ware dish. Cauliflower and string-beans can be prepared and put into the dishes in which they are to be cooked, and protected with a wet cloth. Spinach, lettuce, and celery can all be prepared beforehand in the same way, but green corn must not be husked, nor peas shelled, until ready to cook them, as

they lose flavour and sweetness by so doing. Peas may be shelled and cooked a little, seasoned, and set away; then later, when cooked fully, they will be as good as if they had been cooked at once.

When the maid is going away for the afternoon, if she will make these preparations, the getting of the dinner will be made very easy for her mistress, and especially so if the meat and dessert of the day before can be served again.

A co-operative plan in marking the anniversaries of early married life is oftentimes more productive of pleasure than the giving of merely personal presents to each other. Something in table silver or books, a coveted chair or a beautiful screen, a fine clock, or a set of company china would be enjoyed jointly, and, besides keeping the day in happy remembrance, would keep the house replete in things that perhaps would not otherwise be bought.

A match scratch should be put into every room where matches are used. For this

purpose nothing answers so well as a piece of wire window netting. The brass netting which is used for bird-cage screens is more decorative but more expensive.

The match scratches should be cut six or seven inches long, and nearly as wide, and should be bound with ribbon. A little stick across the top, fastened firmly to the wire, will afford a support upon which to fasten a wire cord by which to hang up the scratcher. A gay picture against the wire netting, on the under side, makes a pretty variation.

Put screws instead of nails into walls or woodwork, when it is necessary to affix a bracket or anything which requires fastening to a wall. Nails, besides making plaster crumble, split woodwork and produce ill-looking holes; but a screw, deftly twisted into place, does much less harm and is far more stable.

When walking about the house in the dark, keep one arm stationary directly in front of the nose as a shield. Keep the other arm

out, moving it back and forth to strike any obstacle in the way, and walk slowly. An incautious step might plunge one down a stairway.

Kerosene oil on a piece of flannel will clean marble washstands and porcelain bathtubs and crockery-ware. A spoonful of the oil in a pail of water for washing windows makes this work easy. Use a piece of chamois for washing, and old sheeting for polishing the windows. A spoonful of turpentine or of household ammonia is also a good window cleaner. In cold weather alcohol is used successfully on windows. Dampen a cloth with water and then dip in alcohol. Polish with old muslin.

Pianos should stand several inches away from the outside wall on account of possible dampness, and the temperature of the room should be as even as it can be conveniently kept. It is the sudden change from hot to cold that is so ruinous to pianos. Too much heat and too dry an atmosphere spoil all kinds of fine furniture.

A drink very much relished by the sick and well alike is made thus: Break a very fresh egg into a saucer and squeeze upon it the juice from a sweet Florida orange; whip with a wire egg-whip until the two are blended, but no more. Strain into a champagne glass; add sugar, if desired, and cracked ice to chill.

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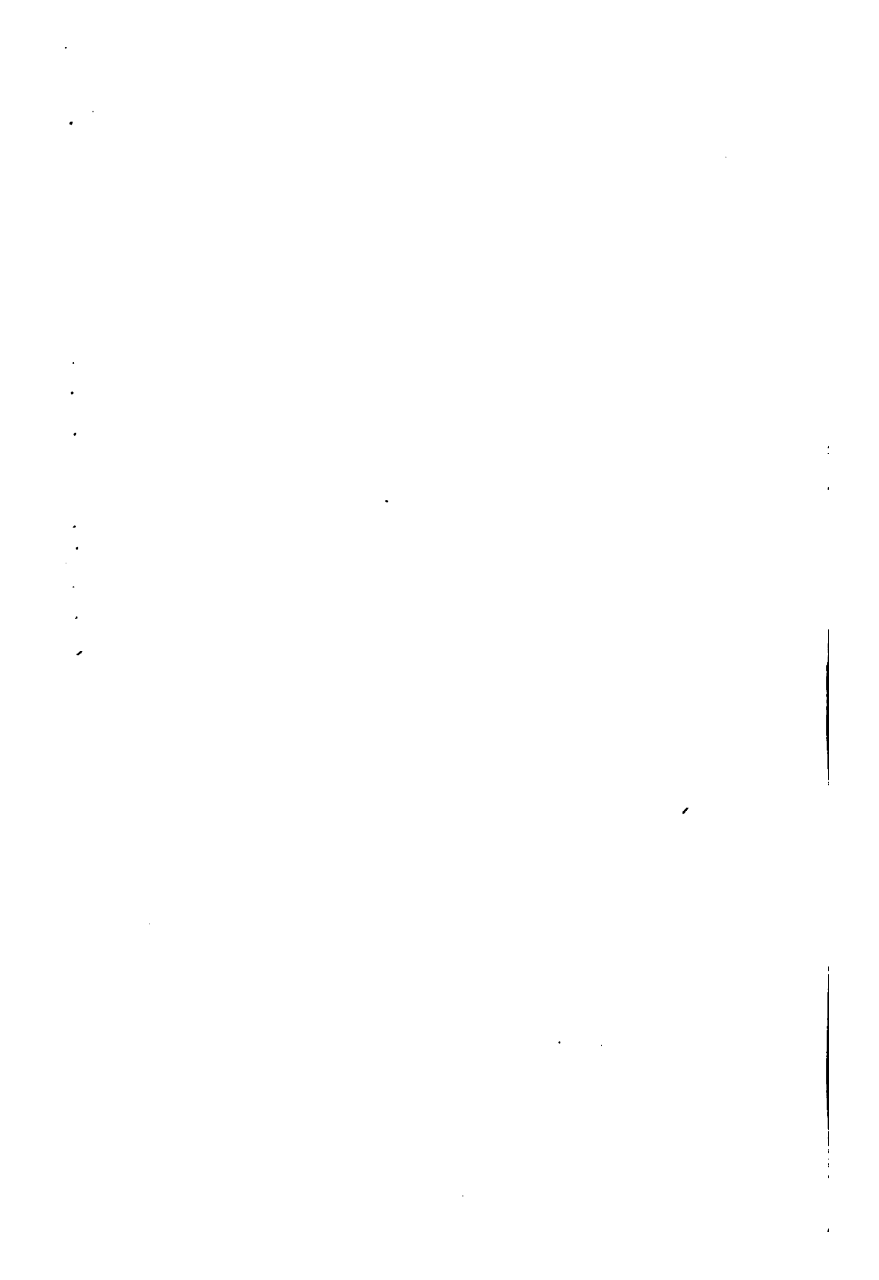
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